

## Single Hop Mosaic #14 1.02.2022r.

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **5.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.71 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

| Type  | Name                                         | Amount        | Yield | EBC |
|-------|----------------------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt                         | 5 kg (71.4%)  | 80 %  | 5   |
| Grain | Słód Monachijski<br>Jasny 1kg Viking<br>Malt | 0.5 kg (7.1%) | 80 %  | 16  |
| Grain | Pszeniczny                                   | 0.5 kg (7.1%) | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC                     | 0.5 kg (7.1%) | 75 %  | 30  |
| Grain | Płatki owsiane                               | 0.5 kg (7.1%) | 85 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 15 g   | 60 min | 10.4 %     |
| Boil                | Mosaic | 15 g   | 30 min | 10.4 %     |
| Boil                | Mosaic | 30 g   | 15 min | 10.4 %     |
| Aroma (end of boil) | Mosaic | 40 g   | 0 min  | 10.4 %     |

### Yeasts

| Name                   | Type | Form | Amount | Laboratory       |
|------------------------|------|------|--------|------------------|
| Safale Us 05 Fermentis | Ale  | Dry  | 24 g   | Fermentum Mobile |