

New England Mosaic Kohatu Cascade

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **11**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (64.9%)	80 %	5
Grain	Viking Wheat Malt	0.8 kg (21.6%)	83 %	5
Grain	Platki owsiane	0.5 kg (13.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	5 g	15 min	12 %
Aroma (end of boil)	Kohatu	5 g	15 min	5.9 %
Aroma (end of boil)	Cascade	5 g	15 min	7.1 %
Whirlpool	Mosaic	20 g	---	12 %
Whirlpool	Kohatu	20 g	---	5.9 %
Whirlpool	Cascade	20 g	---	7.1 %
Dry Hop	mosaic cryo	8 g	---	23.3 %
Dry Hop	Kohatu	25 g	---	5.9 %
Dry Hop	Cascade	25 g	---	7.1 %
Dry Hop	citra cryo	8 g	---	23.6 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
lallemand New England	Ale	Slant	200 ml	---