

# Simcoe Mosaic pale ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **54**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 3.5 kg (58.8%) | 80 %  | 5   |
| Grain | Viking Wheat Malt     | 1 kg (16.8%)   | 83 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.2%) | 75 %  | 30  |
| Grain | Płatki owsiane        | 0.8 kg (13.4%) | 85 %  | 3   |
| Grain | Płatki jęczmienne     | 0.4 kg (6.7%)  | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 55 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Simcoe  | 50 g   | 1 min    | 13.2 %     |
| Aroma (end of boil) | Mosaic  | 50 g   | 1 min    | 10 %       |
| Whirlpool           | Simcoe  | 50 g   | 0 min    | 13.2 %     |
| Whirlpool           | Mosaic  | 50 g   | 0 min    | 10 %       |
| Dry Hop             | Simcoe  | 100 g  | 3 day(s) | 13.2 %     |
| Dry Hop             | Mosaic  | 100 g  | 3 day(s) | 10 %       |