

# Single Hop Mosaic Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.44 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **56.7C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (83.3%)	80 %	4
Grain	Carabelge	0.5 kg (10.4%)	80 %	30
Grain	Pszeniczny	0.3 kg (6.3%)	85 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Whirlpool	Mosaic	25 g	20 min	10 %
Whirlpool	Mosaic	35 g	10 min	10 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Liquid	1300 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	15 min