

#10 Mosaic SH

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|--------------|-------|-----|
| Grain | Słodownia Strzegom - pilzneński | 4.5 kg (90%) | 80 % | 3 |
| Grain | Weyermann - Carabelge (R) | 0.25 kg (5%) | 75 % | 30 |
| Grain | Słodownia Strzegom - pszeniczny | 0.25 kg (5%) | 83 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 11.7 % |
| Boil | Mosaic | 10 g | 30 min | 11.7 % |
| Boil | Mosaic | 20 g | 15 min | 11.7 % |
| Boil | Mosaic | 25 g | 0 min | 11.7 % |
| Dry Hop | Mosaic | 25 g | 0 day(s) | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|------------------------|-----|---------|-------|------------------|
| FM52 - Amerykański Sen | Ale | Culture | 200 g | Fermentum Mobile |
|------------------------|-----|---------|-------|------------------|