

# Mosaic

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **10**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt     | 6 kg (93.8%)  | 80 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 0.4 kg (6.3%) | 75 %  | 30  |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Bravo  | 7 g    | 60 min   | 15.5 %     |
| Whirlpool | Citra  | 10 g   | 1 min    | 13.5 %     |
| Whirlpool | Mosaic | 20 g   | 1 min    | 12 %       |
| Dry Hop   | Citra  | 20 g   | 3 day(s) | 13.5 %     |
| Dry Hop   | Mosaic | 80 g   | 3 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |