

Mosaic 2020 ver 3.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **80C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 2.5 kg (79.4%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (15.9%) | 60 % | 3 |
| Grain | Weyermann - Zakwaszający | 0.15 kg (4.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Mosaic (2020 - USA) | 10 g | 60 min | 12.8 % |
| Aroma (end of boil) | Mosaic (2020 - USA) | 90 g | 1 min | 12.8 % |

Hop stand 20 min w 80C.

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 5.5 g | Lallemand |