

# Mosaic 2020 ver 3.0

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- 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