

# Mosaic Amarillo Pale ALE

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **51**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.4 kg (80%)	78 %	6
Grain	Briess - Wheat Malt, White	0.6 kg (20%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	15 g	15 min	10 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Columbus/Tomahawk/Zeus	5 g	45 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	6 g	Mangrove Jack's