

## Mosaic MM

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (83.3%)	81 %	5
Grain	Weyermann - Carabelge	0.2 kg (6.7%)	30 %	35
Grain	Weyermann pszeniczny jasny	0.3 kg (10%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	60 min	10 %
Boil	Mosaic	4 g	30 min	10 %
Boil	Mosaic	8 g	5 min	10 %
Boil	Mosaic	5 g	0 min	10 %
Whirlpool	Mosaic	15 g	20 min	10 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

## Notes

- Wysładzanie 2 x 4l wody o tem 78°C  
*Oct 27, 2019, 11:02 AM*