

Mosaic MM

- 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

- Wysładzenie 2 x 4l wody o tem 78°C
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