

# Mosaic Pilsner

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **2.9**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.6 kg (38.8%)	80 %	4
Grain	Pale Ale Maris Otter Extra	2 kg (48.5%)	80 %	4
Grain	Weyermann - Carapils	0.52 kg (12.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	20 g	60 min	15.4 %
Boil	Mosaic	100 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

## Notes

- żywiecki kryształ 100% + 4g gipsu  
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