

Mosaic Single hop

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66.5 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **30 min** at **66.5C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (86.2%) | 81 % | 5 |
| Grain | Weyermann - Carabelge | 0.3 kg (5.2%) | 30 % | 35 |
| Grain | Platki owsiane | 0.5 kg (8.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 25 g | 60 min | 11.1 % |
| Boil | Mosaic | 15 g | 30 min | 11.1 % |
| Boil | Mosaic | 15 g | 5 min | 11.1 % |
| Boil | Mosaic | 10 g | 0 min | 11.1 % |
| Whirlpool | Mosaic | 30 g | 20 min | 11.1 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |