

# Mosaic Single Hop BS3

- Gravity **12.7 BLG**
- ABV ---
- IBU **39.8**
- SRM **9.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner Malt	3.9 kg	81.5 %	9
Grain	Carabelge	0.5 kg	80 %	79
Grain	Viking Wheat Malt	0.3 kg	84 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic (HBC 369)	10 g	60 min	10 %
Boil	Mosaic (HBC 369)	10 g	30 min	10 %
Boil	Mosaic (HBC 369)	20 g	15 min	10 %
	Mosaic (HBC 369)	35 g	15 min	10 %
	Mosaic (HBC 369)	25 g	10 min	10 %
Dry Hop	Mosaic (HBC 369)	30 g	4 day(s)	10 %
Dry Hop	Mosaic (HBC 369)	20 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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American Ale	Ale	Liquid	124 ml	Wyeast Labs
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