

# Mozajka

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (71.9%)	79 %	6
Grain	Monachijski	0.6 kg (13.5%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.5%)	75 %	30
Grain	Płatki owsiane	0.45 kg (10.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	20 g	35 min	11 %
Boil	Mosaic	20 g	10 min	12 %
Whirlpool	Mosaic	10 g	0 min	12 %
Dry Hop	Mosaic	10 g	7 day(s)	12 %
Dry Hop	Mosaic	10 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis