

## pils mosaic

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- Gravity **13.8 BLG**
- ABV ---
- IBU **55**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.7 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński  | 2.1 kg (69.1%) | 80 %   | 4   |
| Grain | Pszeniczny           | 0.5 kg (16.4%) | 85 %   | 4   |
| Grain | Weyermann - Carapils | 0.4 kg (13.2%) | 78 %   | 4   |
| Grain | Acid Malt            | 0.04 kg (1.3%) | 58.7 % | 6   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 5 g    | 60 min   | 11.9 %     |
| Boil    | Mosaic | 15 g   | 20 min   | 11.9 %     |
| Boil    | Mosaic | 20 g   | 5 min    | 11.9 %     |
| Boil    | Magnum | 5 g    | 60 min   | 13.5 %     |
| Dry Hop | Mosaic | 10 g   | 5 day(s) | 11.9 %     |