

Single Hop Mosaic #10 04-11-2019

- Gravity **12.6 BLG**
- ABV ---
- IBU **30**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (73.5%) | 80 % | 5 |
| Grain | Platki owsiane | 1 kg (14.7%) | 85 % | 3 |
| Grain | Platki ryżowe | 0.8 kg (11.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 15 g | 30 min | 13.2 % |
| Boil | Mosaic | 20 g | 15 min | 13.2 % |
| Boil | Mosaic | 10 g | 45 min | 10 % |
| Dry Hop | Mosaic | 65 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------------|
| US-5 | Ale | Slant | 250 ml | Fermentum Mobile |