

## single hop mosaic

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **7.7**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (59.7%)	80 %	4.5
Grain	Płatki orkiszowe	0.4 kg (6%)	80 %	4
Grain	Monachijski	2 kg (29.9%)	80 %	16
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (4.5%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.4 %
Boil	Mosaic	10 g	30 min	11.4 %
Boil	Mosaic	10 g	15 min	11.4 %
Boil	Mosaic	5 g	10 min	11.4 %
Boil	Mosaic	10 g	5 min	11.4 %
Dry Hop	Mosaic	20 g	4 day(s)	11.4 %
Dry Hop	Mosaic	20 g	2 day(s)	11.4 %

### Yeasts

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