

Single Hop Mosaic #17 14.04.2024 r.

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.2**
- 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 **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 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 (74.6%) | 80 % | 5 |
| Grain | Pszeniczny | 0.7 kg (10.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.5%) | 85 % | 3 |
| Grain | Weyermann - Carawheat | 0.5 kg (7.5%) | 77 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 20 g | 30 min | 13.2 % |
| Boil | Mosaic | 20 g | 15 min | 13.2 % |
| Boil | Mosaic | 60 g | 6 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------------|
| US-5 | Ale | Dry | 20 g | Fermentum Mobile |