

## single hop mosaic

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 4.2 kg (90.3%) | 81 %  | 4   |
| Grain | Carabelge  | 0.3 kg (6.5%)  | 80 %  | 30  |
| Grain | Pszeniczny | 0.15 kg (3.2%) | 85 %  | 4   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 10 g   | 60 min   | 10 %       |
| Boil                | Mosaic | 10 g   | 30 min   | 10 %       |
| Boil                | Mosaic | 20 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Mosaic | 30 g   | 0 min    | 10 %       |
| Dry Hop             | Mosaic | 35 g   | 5 day(s) | 10 %       |