

Single Hop MOSAIC

- Gravity **13 BLG**
- ABV ---
- IBU **28**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **80 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.25 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **-12.8 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------|-------|------|
| Grain | Pilzneński | 4.7 kg | 81 % | 4 |
| Grain | Monachijski | 0.3 kg | 80 % | 20 |
| Grain | Carabelge | 0.25 kg | 74 % | 32.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 11.4 % |
| Boil | Mosaic | 10 g | 30 min | 11.4 % |
| Boil | Mosaic | 20 g | 15 min | 11.4 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 11.4 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-04 | Ale | Slant | 1000 ml | Safale |