

# SingleHop Mosaic

- Gravity **12.4 BLG**
- ABV ---
- IBU **28**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 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 **5 min**

## Mash step by step

- Heat up **16.5 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 **5 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.7 kg (85.5%)	81 %	4
Grain	Weyermann - Carabelge	0.5 kg (9.1%)	74 %	35
Grain	Pszeniczny	0.3 kg (5.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

## Yeasts

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