

## #65 Full Mosaic Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (73.2%)   | 80 %  | 5   |
| Grain | Platki owsiane             | 0.8 kg (19.5%) | 60 %  | 3   |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (7.3%)  | 75 %  | 20  |

### Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Mash                | Mosaic | 50 g   | 30 min    | 10 %       |
| Boil                | Mosaic | 5 g    | 30 min    | 10 %       |
| Boil                | Mosaic | 45 g   | 10 min    | 10 %       |
| Aroma (end of boil) | Mosaic | 50 g   | 0 min     | 10 %       |
| Dry Hop             | Mosaic | 40 g   | 10 day(s) | 10 %       |
| Dry Hop             | Mosaic | 100 g  | 4 day(s)  | 10 %       |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 35 ml  | Fermentum Mobile |

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Pierwsza dawka Mosaica idzie faktycznie na fermentacje burzliwą, +/- 3 dzień.  
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