

## brown mosaic

- Gravity **14 BLG**
- ABV ---
- IBU **41**
- SRM **15**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (82.2%)	81 %	4
Grain	Strzegom Karmel 300	0.5 kg (6.8%)	70 %	299
Adjunct	Pszenica niesłodowana	0.8 kg (11%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	100 g	60 min	3.8 %
Aroma (end of boil)	Mosaic	30 g	15 min	10 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	9 g	Boil	15 min
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