

# MOSAIC Pale Ale

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- Gravity **12.6 BLG**
- ABV ---
- IBU **36**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (81.1%)	82 %	4
Grain	Melanoiden Malt	0.3 kg (4.1%)	80 %	39
Grain	Strzegom Bursztynowy	0.3 kg (4.1%)	70 %	49
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.4%)	80 %	6
Sugar	Candi Sugar, Clear	0.2 kg (2.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	60 min	15.5 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Mosaic	40 g	5 min	10 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Mosaic	80 g	4 day(s)	10 %