

# Mosaic Pils

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **3.8**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (85.7%)	81 %	4
Grain	Weyermann - Carapils	0.1 kg (2.9%)	78 %	4
Grain	Płatki ryżowe	0.4 kg (11.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Mosaic	70 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min