

# Mosaic Pils

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount      | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 6 kg (100%) | 81 %  | 4   |

## Hops

| Use for | Name   | Amount | Time      | Alpha acid |
|---------|--------|--------|-----------|------------|
| Boil    | Mosaic | 30 g   | 45 min    | 10 %       |
| Boil    | Mosaic | 20 g   | 30 min    | 10 %       |
| Boil    | Mosaic | 50 g   | 5 min     | 10 %       |
| Dry Hop | Mosaic | 100 g  | 10 day(s) | 10 %       |

## Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 100 ml | ---        |