

Mosaic Single Hop

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (81.8%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (9.1%) | 83 % | 5 |
| Grain | Carabelge | 0.5 kg (9.1%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 12.2 % |
| Boil | Mosaic | 10 g | 30 min | 12.2 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 12.2 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 12.2 % |
| Boil | Mosaic | 20 g | 15 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |