

# Mosaic Single hop

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **4.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (86.2%)	81 %	5
Grain	Weyermann - Carabelge	0.3 kg (5.2%)	30 %	35
Grain	Platki owsiane	0.5 kg (8.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	11.1 %
Boil	Mosaic	15 g	30 min	11.1 %
Boil	Mosaic	15 g	5 min	11.1 %
Boil	Mosaic	10 g	0 min	11.1 %
Whirlpool	Mosaic	30 g	20 min	11.1 %
Dry Hop	Mosaic	30 g	7 day(s)	11.1 %

## Yeasts

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