

Mosaic Single Hop Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **87.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6 kg (85.7%)	81 %	5
Grain	Weyermann - Carapils	0.4 kg (5.7%)	78 %	4
Grain	Weyermann - Carahell	0.2 kg (2.9%)	77 %	26
Grain	Weyermann - Carared	0.2 kg (2.9%)	75 %	45
Grain	Weyermann - Acidulated Malt	0.2 kg (2.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	15 min	13.2 %
Boil	Mosaic	15 g	10 min	13.2 %
Boil	Mosaic	15 g	5 min	13.2 %
Boil	Mosaic	15 g	4 min	13.2 %
Boil	Mosaic	15 g	3 min	13.2 %
Boil	Mosaic	15 g	2 min	13.2 %
Boil	Mosaic	15 g	1 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	15 min
Other	Yeast nutrient	5 g	Boil	15 min