

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 |