

Mozaika

- Gravity **12.4 BLG**
- ABV ---
- IBU **39**
- SRM **14.3**
- 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (90%)	80 %	4
Grain	Pszeniczny	0.15 kg (3%)	85 %	4
Grain	Strzegom Karmel 300	0.35 kg (7%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Whirlpool	Mosaic	30 g	30 min	10 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- oryginalnie zamiast strzegom karmelowy był carabelge
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