

# Single Hop Mosaic #10 04-11-2019

- Gravity **12.6 BLG**
- ABV ---
- IBU **30**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Platki owsiane	1 kg (14.7%)	85 %	3
Grain	Platki ryżowe	0.8 kg (11.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	30 min	13.2 %
Boil	Mosaic	20 g	15 min	13.2 %
Boil	Mosaic	10 g	45 min	10 %
Dry Hop	Mosaic	65 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-5	Ale	Slant	250 ml	Fermentum Mobile