

# Single hop Mosaic

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **80**
- SRM **5**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount        | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński  | 3 kg (90.9%)  | 81 %  | 4   |
| Grain | Monachijski | 0.3 kg (9.1%) | 80 %  | 16  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Whirlpool           | Mosaic | 45 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Mosaic | 45 g   | 10 min   | 10 %       |
| Boil                | Mosaic | 30 g   | 20 min   | 10 %       |
| Dry Hop             | Mosaic | 80 g   | 3 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 5 g    | Boil    | 5 min |

## Notes

- Whirlpool czyli hop stan 10 min w tem 75\*  
*Apr 24, 2020, 10:18 PM*