

Single Hop Mosaic #14 22-10-2022

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.71 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Słód Monachijski Jasny 1kg Viking Malt | 0.5 kg (7.1%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.1%) | 75 % | 30 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 15 g | 60 min | 10.4 % |
| Boil | Mosaic | 15 g | 30 min | 10.4 % |
| Boil | Mosaic | 25 g | 15 min | 10.4 % |
| Aroma (end of boil) | Mosaic | 45 g | 0 min | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------------|-------------|---------------|-------------------|
| Safale Us 05 Fermentis | Ale | Dry | 15 g | Fermentum Mobile |