

# Single Hop Mosaic #16 17-03-2023 r.

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (76.9%)	85 %	7
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.7%)	75 %	30

## 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	15 g	15 min	10.4 %
Aroma (end of boil)	Mosaic	55 g	2 min	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale Us 05 Fermentis	Ale	Slant	160 ml	Fermentum Mobile