

## Single Hop Mosaic #17 14.04.2024 r.

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.2**
- 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 **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 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 (74.6%)	80 %	5
Grain	Pszeniczny	0.7 kg (10.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.5%)	85 %	3
Grain	Weyermann - Carawheat	0.5 kg (7.5%)	77 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	13.2 %
Boil	Mosaic	20 g	15 min	13.2 %
Boil	Mosaic	60 g	6 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-5	Ale	Dry	20 g	Fermentum Mobile