

## Single Hop Mosaic #3 03-09-2018

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **65C**
- Keep mash **55 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	Pszeniczny	0.2 kg (3.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4%)	75 %	30
Grain	Płatki owsiane	0.8 kg (12.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10.4 %
Boil	Mosaic	10 g	30 min	10.4 %
Boil	Mosaic	20 g	15 min	10.4 %
Aroma (end of boil)	Mosaic	30 g	0 min	10.4 %
Dry Hop	Mosaic	30 g	5 day(s)	10.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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US-5	Ale	Liquid	100 ml	Fermentum Mobile
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