

Single Hop Mosaic #4 26-05-2019

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 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 **23.3 liter(s)** of strike water to **56.6C**
- 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 **15.4 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.2%)	80 %	5
Grain	Pszeniczny	0.2 kg (3%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.8%)	75 %	30
Grain	Płatki owsiane	1.2 kg (18%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10.4 %
Boil	Mosaic	15 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	3 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us-5	Ale	Dry	5 g	---
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