

Single Hop Mosaic

- Gravity **13.8 BLG**
- ABV ---
- IBU **46**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 % | 4 |
| Grain | Carabelge | 0.3 kg (6%) | 80 % | 30 |
| Grain | Abbey Castle | 0.2 kg (4%) | 80 % | 45 |
| Grain | Płatki owsiane | 0.4 kg (8%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.1 kg (2%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 25 g | 60 min | 10 % |
| Boil | Mosaic | 15 g | 30 min | 10 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Boil | Mosaic | 20 g | 0 min | 10 % |
| Dry Hop | Mosaic | 75 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |