

# Single Hop Mosaic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	5 kg (89.3%)	80 %	8
Grain	Strzegom Pszeniczny	0.5 kg (8.9%)	81 %	6
Grain	Strzegom Karmel 150	0.1 kg (1.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	11.8 %
Boil	Mosaic	20 g	30 min	11.8 %
Boil	Mosaic	10 g	20 min	11.8 %
Boil	Mosaic	15 g	0 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Notes

- 10g/l Ceylon Bop1 Earl Grey Blue  
6.5g/l ~2.5v cO2  
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