

# Single Hop Mosaic #8 25-06-2020

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **7.9**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (70%)	80.5 %	6
Grain	Pszeniczny	0.8 kg (11.2%)	85 %	4
Grain	Carahell	0.13 kg (1.8%)	77 %	26
Grain	Płatki owsiane	1 kg (14%)	85 %	3
Grain	Strzegom Karmel 300	0.21 kg (2.9%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Boil	Mosaic	15 g	30 min	12 %
Boil	Mosaic	15 g	15 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	12 %
Dry Hop	Mosaic	40 g	3 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-5	Ale	Dry	24.75 g	Fermentum Mobile