

Single Hop Mosaic #8 25-06-2020

- 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

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-5 | Ale | Dry | 24.75 g | Fermentum Mobile |