

Single Hop Mosaic ver 3

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (79.4%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (15.9%) | 85 % | 5 |
| Grain | Weyermann Carabelge | 0.3 kg (4.8%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------------------|--------|----------|------------|
| Boil | Mosaic | 30 g | 60 min | 10 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic granulát z lupuliny - MOSAIC | 30 g | 0 min | 25.6 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |
| Dry Hop | Mosaic granulát z lupuliny - MOSAIC | 30 g | 5 day(s) | 25.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 10 g | Boil | 60 min |
| Fining | whirflock | 0.5 g | Boil | 15 min |
| Water Agent | chlorek wapnia | 10 g | Mash | 60 min |