

# 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