

# Single Hop MOSAIC

- Gravity **13 BLG**
- ABV ---
- IBU **28**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **80 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.25 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **-12.8 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.7 kg	81 %	4
Grain	Monachijski	0.3 kg	80 %	20
Grain	Carabelge	0.25 kg	74 %	32.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	11.4 %
Boil	Mosaic	10 g	30 min	11.4 %
Boil	Mosaic	20 g	15 min	11.4 %
Aroma (end of boil)	Mosaic	30 g	0 min	11.4 %
Dry Hop	Mosaic	30 g	4 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale