

# smash mosaic v0.1

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **4.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **40 C**, Time **30 min**
- Temp **60 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **70C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **5.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	mosaic	2.5 g	60 min	10.4 %
Boil	mosaic	7.5 g	15 min	10.4 %
Whirlpool	mosaic	10 g	0 min	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	3 g	---