

## smash mosaic v0.3

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **3.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **4.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.3 liter(s)**

### Steps

- Temp **40 C**, Time **30 min**
- Temp **60 C**, Time **23 min**
- Temp **70 C**, Time **37 min**

### Mash step by step

- Heat up **2.4 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **23 min** at **60C**
- Keep mash **37 min** at **70C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **4.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.95 kg (100%)	79.5 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	mosaic	2.5 g	60 min	10.4 %
Whirlpool	mosaic	7.5 g	45 min	10.4 %
Whirlpool	mosaic	10 g	0 min	10.4 %

### Yeasts

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