Mosaic Single Hop

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **47**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **40 C**, Time **1 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **43C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **10 min** at **52C**
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(69.1%)*	80 %	5
Grain	Strzegom Pilzneński	2 kg *(27.6%)*	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.24 kg *(3.3%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	90 min	10 %
Boil	Mosaic	25 g	30 min	10 %
Boil	Mosaic	25 g	10 min	10 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.