Single Hop Mosaic #2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **55 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(84.7%)*	80 %	5
Grain	Pszeniczny	0.2 kg *(3.4%)*	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg *(8.5%)*	75 %	30
Grain	Płatki owsiane	0.2 kg *(3.4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10.4 %
Boil	Mosaic	10 g	30 min	10.4 %
Boil	Mosaic	20 g	15 min	10.4 %
Aroma (end of boil)	Mosaic	30 g	0 min	10.4 %
Dry Hop	Mosaic	30 g	5 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

FM50 Kłosy Kansas	Ale	Liquid	100 ml	Fermentum Mobile