

brown mosaic

- Gravity **14 BLG**
- ABV ---
- IBU **41**
- SRM **15**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (82.2%) | 81 % | 4 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.8%) | 70 % | 299 |
| Adjunct | Pszenica niesłodowana | 0.8 kg (11%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Lomik | 100 g | 60 min | 3.8 % |
| Aroma (end of boil) | Mosaic | 30 g | 15 min | 10 % |
| Dry Hop | Mosaic | 20 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 9 g | Boil | 15 min |
|--------|----------------|-----|------|--------|