

# Mosaic Guinness

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **27.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **35 C**, Time **30 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **30 min** at **35C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount       | Yield | EBC |
|-------|-----------------|--------------|-------|-----|
| Grain | Pilzneński      | 4 kg (80%)   | 81 %  | 4   |
| Grain | Płatki owsiane  | 0.5 kg (10%) | 85 %  | 3   |
| Grain | Jęczmień palony | 0.5 kg (10%) | 55 %  | 985 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 20 g   | 30 min | 10 %       |
| Aroma (end of boil) | Mosaic | 40 g   | 10 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |