

# Mosaic Pale Ale

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- Gravity **12.5 BLG**
- ABV ---
- IBU **41**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (62.2%)	80 %	4
Grain	Strzegom Wiedeński	1.2 kg (26.7%)	79 %	10
Grain	Strzegom pszeniczny	0.5 kg (11.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	20 min	11.7 %
Dry Hop	Mosaic	50 g	0 day(s)	11.7 %

## Yeasts

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