

# MOSCAS

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **30 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **67C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Mosaic	10 g	30 min	10 %
Boil	MOSAIC	10 g	20 min	10 %
Boil	Cascade	10 g	20 min	6 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Cascade	10 g	10 min	6 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Cascade	15 g	5 min	6 %
Boil	Mosaic	10 g	0 min	10 %
Boil	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Mosaic	10 g	-3 min	10 %

Aroma (end of boil)	Cascade	10 g	-3 min	6 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	ROBOT