

# Single Hop Mosaic

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- Gravity **17 BLG**
- ABV ---
- IBU **120**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 7 kg (97.9%)   | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 0.15 kg (2.1%) | 85 %  | 5   |

## Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil                | Mosaic | 75 g   | 60 min    | 10 %       |
| Boil                | Mosaic | 50 g   | 15 min    | 10 %       |
| Aroma (end of boil) | Mosaic | 50 g   | 15 min    | 10 %       |
| Dry Hop             | Mosaic | 50 g   | 14 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12 g   | Fermentis  |