

# Single HOP Mosaic

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **9.8**
- Style **American IPA**

## 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 **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Viking Pilsner malt	2 kg (33.3%)	82 %	4
Grain	Caramunich® typ I	1 kg (16.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	10 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %

## Yeasts

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