

Single Hop MOSAIC

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss --- %
- Size with trub loss **30 liter(s)**
- Boil time **80 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Mash information

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

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up liter(s) of strike water to C
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using liter(s) of C water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.04 kg (88.4%)	81 %	4
Grain	Monachijski	0.36 kg (6.3%)	80 %	20
Grain	Carabelge	0.3 kg (5.3%)	74 %	32.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	12 g	60 min	11.4 %
Boil	Mosaic	12 g	30 min	11.4 %
Boil	Mosaic	24 g	15 min	11.4 %
Aroma (end of boil)	Mosaic	36 g	0 min	11.4 %
Dry Hop	Mosaic	36 g	4 day(s)	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	13.8 g	Safale

Notes

- <https://www.piwo.org/forums/topic/10159-single-hop-mosaic-ipa-andrzej-milera/?do=findComment&comment=2>

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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