

Single Hop Mosaic 31-01-2020

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (74.6%) | 80.5 % | 6 |
| Grain | Pszeniczny | 0.5 kg (7.5%) | 85 % | 4 |
| Grain | Carabelge | 0.2 kg (3%) | 80 % | 30 |
| Grain | Płatki owsiane | 1 kg (14.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 12 % |
| Boil | Mosaic | 10 g | 30 min | 12 % |
| Boil | Mosaic | 15 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 35 g | 0 min | 12 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|-----|---------|------------------|
| US-5 | Ale | Dry | 22.92 g | Fermentum Mobile |
|------|-----|-----|---------|------------------|

Notes

- Woda do zacierania 5,3 PH
Jan 31, 2020, 7:11 PM