

Single Hop Mosaic #5 15-09-2019

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **25 min** at **65C**
- Keep mash **55 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (79%) | 80 % | 5 |
| Grain | Pszeniczny | 0.2 kg (3.2%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (4.7%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.8 kg (12.6%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.027 kg (0.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 16 g | 30 min | 13.2 % |
| Boil | Mosaic | 15 g | 15 min | 13.2 % |
| Dry Hop | Mosaic | 119 g | 5 day(s) | 13.2 % |
| Boil | algi | 10 g | 50 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------------|
| US-5 | Ale | Dry | 12 g | Fermentum Mobile |