

# Single Hop Mosaic #5 15-09-2019

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- 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 |