

# 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