

Single Hop Mosaic Lager - 19-05-2018

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **4.6**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (9.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 15 g | 55 min | 10.4 % |
| Boil | Mosaic | 10 g | 30 min | 10.4 % |
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 10.4 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10.4 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 10 g | --- |