

# Single Hop Mosaic Pale Ale

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **1**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (92.6%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (3.7%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (3.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	13.2 g	1 min	13.2 %