

#SMASH_Mosaic

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp | 2.5 kg (100%) | 83 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Mosaic | 20 g | 10 min | 13.2 % |
| Whirlpool | Mosaic | 30 g | 20 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 5.5 g | Danstar |