

## #65 Full Mosaic Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (73.2%)	80 %	5
Grain	Płatki owsiane	0.8 kg (19.5%)	60 %	3
Grain	Caramel/Crystal Malt - 10L	0.3 kg (7.3%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	50 g	30 min	10 %
Boil	Mosaic	5 g	30 min	10 %
Boil	Mosaic	45 g	10 min	10 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Mosaic	40 g	10 day(s)	10 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	35 ml	Fermentum Mobile

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Pierwsza dawka Mosaica idzie faktycznie na fermentacje burzliwą, +/- 3 dzień.  
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