

## #85 Mosaic Lager

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **3.1**
- Style **Premium American Lager**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Malteurop Lager      | 4.5 kg (81.8%) | 82 %   | 3   |
| Grain | Malteurop Wheat      | 0.5 kg (9.1%)  | 86.8 % | 5   |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%)  | 78 %   | 4   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Magnum | 30 g   | 60 min   | 10 %       |
| Boil    | Mosaic | 10 g   | 30 min   | 12.4 %     |
| Boil    | Mosaic | 15 g   | 10 min   | 12.4 %     |
| Boil    | Mosaic | 25 g   | 0 min    | 12.4 %     |
| Dry Hop | Mosaic | 50 g   | 4 day(s) | 12.4 %     |

### Yeasts

| Name                              | Type  | Form  | Amount | Laboratory |
|-----------------------------------|-------|-------|--------|------------|
| Wyeast 2782 PC Staro-Prague Lager | Lager | Slant | 200 ml | Wyeast     |