

# Milijon Mosaic Single Hop

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- Gravity **16.6 BLG**
- ABV ---
- IBU **63**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (15.4%)	80 %	4
Grain	Caramel Pils Bestmaltz	0.5 kg (7.7%)	77 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	12 %
Boil	Mosaic	25 g	30 min	12 %
Aroma (end of boil)	Mosaic	25 g	10 min	12 %
Dry Hop	Mosaic	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis