

# Mosaic

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **10**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (93.8%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.4 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	7 g	60 min	15.5 %
Whirlpool	Citra	10 g	1 min	13.5 %
Whirlpool	Mosaic	20 g	1 min	12 %
Dry Hop	Citra	20 g	3 day(s)	13.5 %
Dry Hop	Mosaic	80 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis