

Mosaic

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (84.9%) | 80 % | 5 |
| Grain | Carahell | 0.4 kg (7.5%) | 77 % | 26 |
| Grain | Pszeniczny | 0.4 kg (7.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 12.6 % |
| Boil | Mosaic | 10 g | 30 min | 12.6 % |
| Boil | Mosaic | 10 g | 10 min | 12.6 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 11.2 % |
| Dry Hop | Mosaic | 100 g | 7 day(s) | 11.2 % |

Yeasts

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