

Single Hop Mosaic #15 09-12-2022

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **65C**
- Keep mash **55 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (93.3%) | 85 % | 7 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (6.7%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 45 min | 13.2 % |
| Boil | Mosaic | 10 g | 30 min | 13.2 % |
| Boil | Mosaic | 20 g | 15 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 60 g | 2 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------------|
| US-5 | Ale | Slant | 200 ml | Fermentum Mobile |

Notes

- Receptura na APA single hop Mosaic

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

4,2kg - pilzneński
0,3kg - carabelge
0,15kg - pszeniczny

55C - 5'

64C - 25'

72C - 25'

78-> filtracja

60' - 10g mosaic

30' - 10g mosaic

15' - 20g mosaic

0' - 30g mosaic

Odfementowało 12,5->2 blg

Drożdże Irish Ale

Na cichą na ok 5 dni dodano 35g mosaaic

Na ostatnie 3 dni cichej obniżono temp. do ok 7C (dzięki temu piwo pomimo chmielenia na zimno jest w miarę klarowne)

Fermentacja w temp otoczenia 17-18C

Uwagi :

1. młode piwo po chmieleniu na zimno ma specyficzny aromat jak dla mnie pachnie jakimś zielskiem, po 2-3 tygodniach jest już jak powinno

2. Piwo według tej receptury uwarzone było w browarze Stara Komenda w Szczecinie - Słoneczny Patrol
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