

# Single Hop Mosaic

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (85.7%)   | 80 %  | 5   |
| Grain | Fawcett - Crystal    | 0.25 kg (7.1%) | 70 %  | 80  |
| Grain | Płatki owsiane       | 0.25 kg (7.1%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 7 g    | 60 min | 10 %       |
| Boil                | Mosaic | 10 g   | 20 min | 10 %       |
| Aroma (end of boil) | Mosaic | 10 g   | 0 min  | 10 %       |
| Whirlpool           | Mosaic | 10 g   | 0 min  | 10 %       |

## Yeasts

| Name                        | Type | Form  | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| Bulldog B1<br>Uniwersal Ale | Ale  | Slant | 300 ml | Danstar    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |
|--------|----------------|-----|------|--------|

## Notes

- Ekstrakt początkowy rzeczywisty - 13,2 BLG  
Start fermentacji po ok. 3 h po zadaniu gęstwy.  
Fermentacja burzliwa w temp. pokojowej ok. 22C, 18 dni  
Ekstrakt po fermentacji burzliwej - 2 BLG  
Warka ok. 12 litrów podzielona na dwa fermentory. Do ok. 6 litrów dodano na cicha pulpę z mango alphonso 450 g.  
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