

Single Hop Mosaic #4 26-05-2019 Cof

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **5.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **65C**
- Keep mash **55 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.19 kg (75.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.04 kg (3%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.06 kg (3.8%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.29 kg (18%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 2.37 g | 60 min | 10.4 % |
| Boil | Mosaic | 3.56 g | 30 min | 10.4 % |
| Boil | Mosaic | 4.74 g | 15 min | 10.4 % |
| Aroma (end of boil) | Mosaic | 7.12 g | 0 min | 10.4 % |
| Dry Hop | Mosaic | 7.12 g | 3 day(s) | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|-----|--------|-----|
| us-5 | Ale | Dry | 1.19 g | --- |
|------|-----|-----|--------|-----|