

# Single Hop Mosaic

- Gravity **13.8 BLG**
- ABV ---
- IBU **46**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Carabelge	0.3 kg (6%)	80 %	30
Grain	Abbey Castle	0.2 kg (4%)	80 %	45
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3
Grain	Biscuit Malt	0.1 kg (2%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Mosaic	20 g	0 min	10 %
Dry Hop	Mosaic	75 g	3 day(s)	10 %

## Yeasts

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