

# Mosaic India Pale Lager

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **3.5**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	25 g	30 min	10 %
Boil	Mosaic	35 g	5 min	10 %
Dry Hop	Mosaic	100 g	1 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Pils bierhalle	Lager	Slant	1000 ml	Kanka w srodku

## Notes

- Chmielenie na zimno po wybiciu na noc przed zadaniem drożdży  
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