

# Mosaic Single Hop

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **76C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (58.3%)	82 %	4
Grain	Viking Pale Ale malt	4 kg (33.3%)	80 %	5
Grain	Płatki pszeniczne	1 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	100 g	25 min	9.5 %
Boil	Mosaic	25 g	10 min	9.5 %
Whirlpool	Mosaic	30 g	15 min	9.5 %
Dry Hop	Mosaic	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	8 g	Mash	---
Fining	mech irlandzki	10 g	Boil	15 min