

# Single Hop Mosaic #13 21-01-2021

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.71 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Słód Monachijski Jasny 1kg Viking Malt	0.5 kg (7.1%)	80 %	16
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.1%)	75 %	30
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10.4 %
Boil	Mosaic	15 g	30 min	10.4 %
Boil	Mosaic	30 g	15 min	10.4 %
Aroma (end of boil)	Mosaic	40 g	0 min	10.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale Us 05 Fermentis	Ale	Slant	100 ml	Fermentum Mobile