

# Single Hop Mosaic

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (85.7%)	80 %	5
Grain	Fawcett - Crystal	0.25 kg (7.1%)	70 %	80
Grain	Płatki owsiane	0.25 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	7 g	60 min	10 %
Boil	Mosaic	10 g	20 min	10 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Whirlpool	Mosaic	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog B1 Uniwersal Ale	Ale	Slant	300 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	10 min
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## Notes

- Ekstrakt początkowy rzeczywisty - 13,2 BLG  
Start fermentacji po ok. 3 h po zadaniu gęstwy.  
Fermentacja burzliwa w temp. pokojowej ok. 22C, 18 dni  
Ekstrakt po fermentacji burzliwej - 2 BLG  
Warka ok. 12 litrów podzielona na dwa fermentory. Do ok. 6 litrów dodano na cicha pulpę z mango alphonso 450 g.  
*Jan 10, 2019, 5:26 PM*