

## Single Hop Mosaic #2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **55 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5 kg (84.7%)  | 80 %  | 5   |
| Grain | Pszeniczny            | 0.2 kg (3.4%) | 85 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.5%) | 75 %  | 30  |
| Grain | Płatki owsiane        | 0.2 kg (3.4%) | 85 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 10 g   | 60 min   | 10.4 %     |
| Boil                | Mosaic | 10 g   | 30 min   | 10.4 %     |
| Boil                | Mosaic | 20 g   | 15 min   | 10.4 %     |
| Aroma (end of boil) | Mosaic | 30 g   | 0 min    | 10.4 %     |
| Dry Hop             | Mosaic | 30 g   | 5 day(s) | 10.4 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                   |     |        |        |                  |
|-------------------|-----|--------|--------|------------------|
| FM50 Kłosy Kansas | Ale | Liquid | 100 ml | Fermentum Mobile |
|-------------------|-----|--------|--------|------------------|