

# SINGLE HOP MOSAIC

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (80.6%)	85 %	7
Grain	Płatki pszeniczne	1.2 kg (19.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	MOSAIC	10 g	60 min	11.8 %
Boil	MOSAIC	15 g	30 min	11.8 %
Boil	MOSAIC	20 g	15 min	11.8 %
Boil	MOSAIC	40 g	5 min	11.8 %
Dry Hop	MOSAIC	65 g	7 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis