

smash mosaic v0.1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM ---
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **4.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **40 C**, Time **30 min**
- Temp **60 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **70C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **5.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | mosaic | 2.5 g | 60 min | 10.4 % |
| Boil | mosaic | 7.5 g | 15 min | 10.4 % |
| Whirlpool | mosaic | 10 g | 0 min | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 3 g | --- |