

VM Pale Mosaic US05

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Viking Malt - Pale Ale | 5 kg (100%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Mosaic (USA - 2018) | 50 g | 1 min | 13.2 % |
| Boil | Mosaic (USA - 2018) | 30 g | 10 min | 13.2 % |
| Boil | Mosaic (USA - 2018) | 20 g | 30 min | 13.2 % |

Yeasts

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

Starter 1L wody + 100g jasnego ekstraktu słodowego suchego Bruntal na 2 dni.

Extras

| Type | Name | Amount | Use for | Time |
|----------------|-------------|--------|---------|-------|
| Fining | Whirlfolc T | 2.5 g | Boil | 5 min |
| Jedna tabletką | | | | |