Mozaika

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **57**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

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

Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg *(62.5%)*	80.5 %	4
Grain	BESTMALZ - Best Vienna	3 kg *(37.5%)*	80.5 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.2 %
Boil	Mosaic	40 g	20 min	12.2 %
Boil	Mosaic	40 g	10 min	12.2 %
Boil	Mosaic	40 g	1 min	12.2 %
Whirlpool	Mosaic	40 g	20 min	12.2 %
Dry Hop	Mosaic	40 g	7 day(s)	12.2 %
Burzliwa				
Dry Hop	Mosaic	40 g	7 day(s)	12.2 %
Cicha				

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Mangrove Jack's M54 Californian Lager	Lager	Dry	22 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2.5 g	Boil	15 min
Other	Woda - Sugaro Lidl	40000 g	Boil	60 min