

# Emæh Mosaic

American Pale Ale (18 B)

**Type:** All Grain  
**Batch Size:** 30,00 l  
**Boil Size:** 36,61 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 32,81 l  
**Final Bottling Vol:** 29,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 28 Mar 2018  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Danbrygger 43 bud  
**Efficiency:** 75,00 %  
**Est Mash Efficiency:** 78,7 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
5,60 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	1	100,0 %
20,00 g	Mosaic (HBC 369) [11,00 %] - Boil 60,0 min	Hop	2	19,8 IBUs
6,00 g	Irish Moss (Boil 15,0 mins)	Fining	3	-
20,00 g	Mosaic (HBC 369) [11,00 %] - Boil 10,0 min	Hop	4	7,2 IBUs
30,00 g	Mosaic (HBC 369) [11,00 %] - Boil 1,0 min	Hop	5	1,3 IBUs
2,0 pkg	US Pale Ale Yeast (Crossmyloof Brewery #)	Yeast	6	-
4,00 g	Yeast Nutrient (Primary 30,0 days)	Other	7	-
35,00 g	Mosaic (HBC 369) [11,00 %] - Dry Hop 11,0 Days	Hop	8	0,0 IBUs
55,00 g	Mosaic (HBC 369) [11,00 %] - Dry Hop 5,0 Days	Hop	9	0,0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,043 SG  
**Est Final Gravity:** 1,008 SG  
**Estimated Alcohol by Vol:** 4,5 %  
**Bitterness:** 28,3 IBUs  
**Est Color:** 8,3 EBC

**Measured Original Gravity:** 1,052 SG  
**Measured Final Gravity:** 1,012 SG  
**Actual Alcohol by Vol:** 5,2 %  
**Calories:** 487,4 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body,  
No Mash Out  
**Sparge Water:** 27,62 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,68  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 5,60 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14,60 l of water at 73,1 C	66,0 C	60 min
Mash Step	Add 0,00 l of water at 77,0 C	77,0 C	10 min

**Sparge:** Fly sparge with 27,62 l water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 155,21 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 155,21 g  
Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
with 120,42 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

Starter som en 40L urt med 8,3 kg pale malt. 13L tappes af til Amarillo Emæh. Det giver kuk i effektivitets beregningen, ser det ud til.

30L koges i Danbrygger.

50% RO vand

4,7kg Fuglsang Pale Malt

3,6 kg Viking Pale Malt

Malt i ved ca. 50 grader.

Mæsk omrørt 1 gang ved ca. 25 minutter.

Meget store udsving på mæsk temperatur. Vi skal have kigget på at bruge færre Watt, når temperaturen skal vedligeholdes.

I gærringsskab ved 18 grader.

Karboneret med 220g almindeligt sukker. 27L x 8g. (Der var så kun 23L men meget trub.)

*Created with BeerSmith*