

# 2013 Mosiac Pale Ale

## American Pale Ale

Brew Date: 4/26/2013	Efficiency: 73.00	Pre-boil grav: 1.044
Brewer: Chris	IBU's: 43.2 IBUs	SG
Batch Size: 6.00 gal	Est. SRM: 6.0 SRM	Est. OG: 1.053 SG
Boil Size: 7.86 gal	total hops: 3.00 oz	Est. FG: 1.009 SG
Boil Time: 60 min	grain wight: 11 lbs	Est. ABV: 5.8 %
	12.0 oz	

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### Prepare for Brewing

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Equipment: Belli Brew Equipment 75%  
Sparge water needed: 4.93 gal

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### Mash

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Don't forget mash salts

#### Mash Ingredients

Amt	Name	Type	#	% /IBU
10 lbs	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	85.1 %
8.0 oz	Carapils (Briess) (1.5 SRM)	Grain	2	4.3 %
8.0 oz	Vienna Malt (3.5 SRM)	Grain	3	4.3 %
4.0 oz	Biscuit Malt (23.0 SRM)	Grain	4	2.1 %
4.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	5	2.1 %

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.81 gal of water at 158.9 F	150.0 F	60 min

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### Sparge

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Total Sparge Volume: 4.93 gal

Fly sparge with 4.93 gal water at 170.0 F

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### Boil Wort

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Pre-boil gravity: 1.044 SG  
Wort volume to collect: 7.86 gal

#### Boil Ingredients

Amt	Name	Type	#	% /IBU
4.0 oz	Candi Sugar, Amber (45.0 SRM)	Sugar	6	2.1 %
0.50 oz	Mosiac [11.60 %] - Boil 40.0 min	Hop	7	16.7 IBUs
1.00 oz	Mosiac [11.60 %] - Boil 20.0 min	Hop	8	14.8 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	9	-
1.00 Items	Imersion Chiller (Boil 15.0 mins)	Other	10	-
0.50 oz	Mosiac [11.60 %] - Boil 10.0 min	Hop	11	4.4 IBUs
1.00 oz	Mosiac [11.60 %] - Boil 5.0 min	Hop	12	7.3 IBUs

Don't forget the Irish Moss

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## Post Boil

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Expected OG: 1.053 SG

Expected volume: 6.00 gal

Actual OG:

Actual volume:

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<u>Fermentation Ingredients</u>					
Amt	Name	Type	#	%	/IBU
1.0 pkg	Safale American (DCL/Fermentis #US [50.28 ml])	Yeast	13	-	

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## Notes

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