



MOSAIC SINGLE HOP BURSTED PALE ALE EXTRACT

MALT

Munton's Extra Light LME - 6.6 lbs
Canada Malting CaraPils - .75 lbs

HOPS

Mosaic Hops - pellet - ½ oz.
(11.3%AA%AA) @ 25 min (5.7 AAU)

Mosaic Hops - pellet - ½ oz.
(11.3%AA%AA) @ 10 min (5.7 AAU)

Mosaic Hops - pellet - 1 oz.
(11.3%AA%AA) @ 5 min (11.3 AAU)

Mosaic Hops - pellet - ½ oz.
(11.3%AA%AA) @ 0 min (5.7 AAU)

YEAST

1056 American Ale Yeast
(~185 billion cells re: starter)

STEEP SCHEDULE

Steep grains in ~ 1.5 qts of water @ 150°-158°F for 15-20 minutes. Remove and drain excess water from grain bag.

Once you have collected your wort from the grain steep then you can top up to 2/3 of your brew kettle's capacity. This will ensure that you have enough space to add the extract and not overflow. You will bring your wort to a boil, remove from heat, add the LME, and then bring back to a boil. Once you have completed these steps then you will start your timer for 60 minutes and follow the Hop Bill as mentioned. Once your boil is finished you will chill your batch to ~68° F and then add any water needed to top up. Pitch yeast.