



MOSAIC SINGLE HOP PALE ALE ALL-GRAIN

BATCH SIZE	RECIPE TYPE	ASSUMED EFFICIENCY	TARGET OG	ABV
6 Gallons	All-Grain	78%	1.049	~5%

GRAIN BILL

Canada Malting 2-Row Pale Malt
9.5 lb (84.4%)

Best Malz Vienna Malt - .75 lb (6.7%)

Rice Hulls - 1 lb (8.9%)

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

Wyeast American Ale 1056
(~190 billion cells via starter)

MASH SCHEDULE

- Single Infusion Mash: Target 150°-152° F
- Duration: 60 min
- Sparge: Target 168°F and hold for 15 min

PROCESS

Collect your mash/sparge volume and begin a standard boil. This batch is a hop burst and will not utilize a 60 minute hop addition. Rather, it will rely on large late hop additions to achieve bitterness while imparting a pronounced aroma. Hop according to the schedule and add a kettle fining with 15 mins remaining. Cool to 68°-70°F and pitch your starter.