



FIGUEROA MTN MOSAIC PALE ALE CLONE

Recipe courtesy of Figueroa Mountain Brewing Co.

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.052	1.011	5.5%

INGREDIENTS

8.5 lbs 2-Row Pale Malt
1 lb Flaked Barley
0.5 lbs CaraMalt
0.5 lb Munich II

HOPS

0.1 oz Mosaic @ first wort hopping
0.68 oz Mosaic @ 10 Minutes
1.7 oz Mosaic @ 1 Minute
0.86 oz Amarillo @ 1 Minute
2.75 oz Mosaic - Dry Hop
0.5 oz Mosaic - Dry Hop

YEAST

White Labs California Ale Yeast - WLP001
or
Wyeast American Ale Yeast - 1056

PROCESS

Mill grains and mash at 149°F for 1 hour. Sparge and collect wort. Add first wort hops to kettle as you're running off your mash/sparge.

Bring wort to a boil. Set timer for 60 minutes.

Add yeast nutrient and Whirlfloc/Irish Moss with 15 minutes remaining in the boil.

Add .68 oz Mosaic hops with 10 minutes remaining.
Add 1.7 oz Mosaic and .86 oz Amarillo with 1 minute remaining.

At the end of boil turn off heat and chill your wort to ~66°F, aeraet, and pitch your yeast.

Ferment @ 66°F. Allow temp to freely rise to 70°F once primary fermentation is complete.

Begin dry-hopping once beer has reached terminal gravity. Cold crash after 2 days (if you can) and then hold for about a week.

Bottle or keg at 2.4-2.8 vol Co2