

BEERSMITH RECIPE

# MOSAIC AMERICAN PALE ALE All-Grain

O.G: 1.061 READY: 6 WEEKS

## FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

## INGREDIENTS

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### BATCH VOLUME

5.50 Gal

### MASH

- 10 lbs Rahr 2-row
- 1 lb Belgian Pilsner
- 0.75 lbs Caramel 20L
- 0.5 lbs Caramel 80L
- 0.5 lbs Caravienne
- 0.5 lbs White Wheat

### HOPS

- 0.7 oz Magnum
- 2 oz Cascade
- 2 oz mosaic

### YEAST

- White Labs WLP001 California Ale

### \*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 1 Whirlfloc Tablet

## SCHEDULE

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### SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 168°F 10 min

### BOIL ADDITIONS & TIMES

- 0.7 oz Magnum 60 min
- 1 Whirlfloc Tablet 15 min\*
- 1 oz Cascade 5 min
- 1 oz mosaic 5 min

### DRY HOPS

- 1 oz Cascade
- 1 oz Mosaic

### YEAST

- White Labs WLP001 California Ale  
*Optimum Temperature: 68°- 73°F*