Mosaic Paradise Pale Ale (All Grain)

A great beer to have around during the warmer weather. This easy sipping ale reminds one of how delicious a simple beer can be.

The Mosaic hops give off a fruity and tropical aroma, with notes of citrus, grass, pine, spice, tangerine, and papaya.

Coupled with the Golden Promise base malt this beer imparts a sweet, nutty malt flavor.

Simplicity at its finest.

Grain Bill	
11.5 lbs.	Golden Promise
0.5 lbs.	Carapils

Mash Schedule	Temp	Duration
Saccharification Rest	152-154 F°	60 Min
Mash Out	170 F°	10 Min

Boil Additions	
First Wort	1.0 oz. Mosaic
15 Min	1.0 oz. Mosaic
0 Min/ Flameout	1.0 oz. Mosaic

Dry Hopping	
5-7 Days	Dry Hop Pack

Fermentation	
Yeast:	
Wyeast 1056	Omega OYL-004
Imperial A07	US-05

Specs:	
Expected O.G. @ 75% Eff	1.060
Expected F.G.	1.012
IBU	60
Expected ABV	6.0%
SRM	5
Volume	5-5.25

Instructions:

Mash with 3.5 – 4.5 gallons of water for 60 minutes or until starch conversion is complete

Mash out at 170 F° Vorlauf to clear wort, then sparge with 5.0-6.0 gallons of water. Collect approximately 7.0-7. 5 gallons of wort, ***add the first wort hops*** *and bring to a boil.*

After 45 minutes of boiling add 15 minute hop pack. Once 15 minutes have elapsed add the 0 minute/Flameout hop pack.

After 60 minutes of boiling, chill wort, and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.5 gallons of wort) Aerate well and add chosen yeast starter.

Ferment at 66-70 F° for 7-10 day or until fermentation subsides then rack to a secondary vessel (if desired) and add dry hop package. Allow dry hop to sit in wort for 5-7 days.

After dry hopping is complete rack to bottles or keg.

Brewer: _____

Assistant: _____

Date: _____

Original Gravity: _____

Final Gravity: _____

Brewer's Notes:

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Questions?
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