



May all your fermentations be Great Fermentations!

Mosaic Medley – Late-hopped goodness!

A 20 minute bittering addition of Mosaic hops, two other late hop additions, and ample dry hopping means this easy drinking 100% Mosaic American Pale Ale is bursting with hop flavor and aroma. You'll love it!

BEER SPECS

Original Gravity:

1.047 —1.049 @ 65% efficiency

1.050 —1.052 @ 70% efficiency

1.054 —1.056 @ 75% efficiency

Final Gravity: 1.010—1.014

IBU: 34-38

ABV%: 4.3% - 6.0%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

9.5 lbs. 2-Row Brewer's Malt

0.50 lb. Crystal 60L Malt

0.25 lb. Victory Malt

0.25 lb. Carapils Malt

FERMENTABLES

60 Minute Boil

1.0 oz. Mosaic hops, added 20 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

1.0 oz. Mosaic hops, added 5 min from the end of the boil

1.0 oz. Mosaic hops, added 1 min from the end of the boil

1.0 oz. Mosaic hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1272 American Ale II, Wyeast #1056 American Ale, Wyeast #1332 Northwest Ale. or Safale S-05 dry yeast

