

Beer Name: Mosaic Pale Ale

Style: American Pale Ale

Style Notes: This recipe is a traditional (maybe old school now?) pale ale recipe with significant caramel malts, moderate bitterness and moderate dry hopping rates. Slightly elevated ABV puts this beer on the line between classic American Pale Ale and classic American IPA.

IBU: 42 (lab tested), probably closer to 50 according to most brewing software.

SRM: 9

OG: 1.055

FG: 1.008

ABV: 6.2%

Mash Temp: 150-151

Mash pH: 5.2-5.25

Post Boil pH: 5.00

Final pH: 4.25-4.3

**Malt:**

84% 2-Row

8% C40

6% Carapils

2% C120

**Hops:**

60 minute addition: Warrior back into amount to target 7-10 IBUs

10 minute addition: Mosaic: 3 oz per barrel (31 gallons) (11 IBUs)

10 minute addition: Simcoe: 3 oz per barrel (31 gallons) (13 IBUs)

Whirlpool: Mosaic: 3 oz per barrel (31 gallons) (9 IBUs)

Whirlpool: Simcoe: 3 oz per barrel (31 gallons) (11 IBUs)

Dry Hop: Mosaic: 12 oz per barrel (31 gallons)

Dry Hop: Simcoe: 6 oz per barrel (31 gallons)

**Yeast:**

WLP001 or equivalent

Use whatever yeast pitching, dry hopping and brewing/cellaring routine you're comfortable with. We do recommend transferring the beer off the hops after dry hop and letting the beer sit at dry hop temp (and off hops) for 2 days to clean up any possible VDK produced during dry hopping.