

Founders Brewing Co - Mosaic Promise (clone) - 5.5%

Blonde Ale

Author: JWS Brewing

Type: Partial Mash

IBU : 50 (Tinseth)
 BU/GU : 0.95
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.050
 Total Gravity : 1.052
 Final Gravity : 1.010

Fermentables (1.25 kg)

1.25 kg - Golden Promise 5.9 EBC (100%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (31 g)

60 min - 3 g - Mosaic - 12.3% (18 IBU)
 20 min - 8 g - Mosaic - 12.3% (29 IBU)
 2 min - 4 g - Mosaic - 12.3% (2 IBU)

Dry Hops

5 days - 16 g - Mosaic - 12.3%

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.78 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.54 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 268.972 g - whirlfloc

Yeast

0.6 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.75 L
 Sparge Water : 5.33 L
 Boil Time : 60 min
 Total Water : 9.08 L



10 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 74.1 °C - Strike Temp
 67.8 °C - 75 min - Infusion

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.39
 Sparge pH: 6

Measurements

Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity:
 Fermenter Top-Up:
 Fermenter Volume:
 Final Gravity:
 Bottling Volume:

Recipe Notes

Target: ABV = 5.5 %, IBU = 50.
 This came out amazing! The hops are very close, for brighter hop flavors use more at flame out and dry hopping. As much as you are willing to buy! Use Maris Otter if you can not get Simpsons Golden, it's very good too! BIAB style I mashed the 8lbs of grains in 4 gallons for 75 min in a bag at 152 degrees. Then drained grains and poured 1 gallon of 170 degree water through them. I did a 20 min hop stand

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Recipe Notes

during and before cooling.