

Mosaic Rye Pale Ale

A tribute to a Portland Maine Based Brewery that specializes in “Hazy” NEIPAS. Pale ale with the addition of rye malt and hopped exclusively with Mosaic. Tropical and refreshing with notes of mango, citrus, and pine.

Ingredients

5 lb. Briess Golden Light DME
1 lb. Briess 2-row Malt
1.75 lb. Weyermann Rye
.4 lb. Briess Crystal 40° L*

Statistics

Original Gravity	1.051
Final Gravity	1.012
Alcohol Content	5%

.15 oz. Mosaic Pellets (Bittering) with 60 minutes left in the boil.
1.85 oz. Mosaic Pellets (Flavoring) with 0 minutes left in the boil.
4 oz. Mosaic Pellets (Whirlpool) with 10 minute Whirlpool.
6 oz. Mosaic Pellets (Dry Hop) for 3 Days.

Wyeast 1272 American Ale Yeast II or WLP051 California V

1 Large Grain Muslin Bag

* The malted grains are all **crushed together** in the clear plastic bag.

Procedure

We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Add all the cracked grains to the large muslin bag and add them to your brew kettle along with up to 3 gallons of cold water (keep enough head space to avoid boil-overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add the bags of dried malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring it to a boil. Once boiling, place bittering hops into muslin bag, add them to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. After 60 minutes of boiling, add the flavoring hops and chiller down to 185°F (if possible)
6. After chilling to 185°F, add the whirlpool hops and whirlpool for 10 minutes.
7. After 10 minutes of whirlpooling, put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
8. Pour 1½ gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
9. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
10. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Once fermentation is complete (typically 7 to 10 days)
11. When finished primary fermentation rack into a glass carboy. Put 6 oz. of Mosaic into 3-4 muslin bag and add to carboy for 3-5 days before bottling.
12. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

For Store Use, Not part of instructions: Mos=12

Keystone Homebrew Supply

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