

#5 APA Single Hop Mosaic

- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23.8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (90.3%)	80 %	4
Grain	Carabelge	0.3 kg (6.5%)	80 %	30
Grain	Strzegom Pszeniczny	0.15 kg (3.2%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	35 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Na ostatnie 3 dni cichej obniżono temp. do ok 7C (dzięki temu piwo pomimo chmielenia na zimno jest w miarę klarowne)

Fermentacja w temp otoczenia 17-18C

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