

# APA mosaic citra

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **48**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (68.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.4%)	85 %	4
Grain	Monachijski	0.5 kg (11.4%)	80 %	16
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12.9 %
Boil	Mosaic	15 g	30 min	12.6 %
Boil	Citra	15 g	10 min	12.9 %
Boil	Mosaic	15 g	10 min	12.6 %
Dry Hop	Citra	30 g	3 day(s)	12.9 %
Dry Hop	Mosaic	30 g	3 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis