

## APA (SMaSH PA&Mosaic)

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **18**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński (W)	1 kg (33.3%)	81 %	4
Grain	Pale Ale (W)	2 kg (66.7%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic 2019	20 g	10 min	12.8 %
Whirlpool	Mosaic 2019	80 g	0 min	12.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min