

# Apka z końcówek Mosaic i WAI-ITI

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Pilsner	3 kg (63.8%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1.7 kg (36.2%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski 100g Chmiel granulat	50 g	15 min	4 %
Aroma (end of boil)	Mosaic™ 100g - USA Chmiel granulat	50 g	10 min	12 %
Whirlpool	WAI-ITI 100g - NZ Chmiel granulat	50 g	10 min	2.8 %
Dry Hop	Mosaic™ 100g - USA Chmiel granulat	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---