

Centennial & Mosaic Hazy APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 10 g | 60 min | 18.7 % |
| Aroma (end of boil) | Centennial | 10 g | 5 min | 18.7 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 10 % |
| Whirlpool | Centennial | 30 g | 5 min | 18.7 % |
| Whirlpool | Mosaic | 40 g | 5 min | 10 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 18.7 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |
| Starter 1l (9 BLG) | | | | |

Notes

- Fermentacja w 17°C.
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