

## Mosaic APA

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- Gravity **13.3 BLG**
- ABV ---
- IBU **34**
- SRM **5.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

### Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **27.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **44 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	8.4 kg (90.3%)	80 %	7
Grain	Weyermann - Carabelge	0.6 kg (6.5%)	77 %	30
Grain	Weyermann - Pszeniczny	0.3 kg (3.2%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	40 g	15 min	10 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	35 ml	White Labs