

## Mosaic apa 500g

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **70 C**, Time **0 min**
- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **0 min** at **70C**
- Keep mash **20 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt         | 6 kg (89.6%)  | 82 %  | 4   |
| Grain | Platki pszeniczne           | 0.3 kg (4.5%) | 60 %  | 3   |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (3%)   | 72 %  | 236 |
| Grain | plátky jęczmienne           | 0.2 kg (3%)   | 60 %  | 4   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Mosaic | 100 g  | 30 min   | 12 %       |
| Dry Hop   | Mosaic | 100 g  | 7 day(s) | 12 %       |
| Dry Hop   | Mosaic | 300 g  | 3 day(s) | 12 %       |

### Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 500 g  | Boil    | 15 min |