

## 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	Płatki pszeniczne	0.3 kg (4.5%)	60 %	3
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3%)	72 %	236
Grain	płatki 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