

# MOSAIC & EQUINOX APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (MALTEUROP)	3.5 kg (66.7%)	80 %	7
Grain	Strzegom Monachijski typ I	1 kg (19%)	79 %	16
Grain	Pszeniczny	0.5 kg (9.5%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Equinox	15 g	20 min	13.1 %
Boil	Mosaic	15 g	20 min	10 %
Boil	Equinox	15 g	5 min	13.1 %
Boil	Mosaic	15 g	5 min	10 %
Whirlpool	Equinox	20 g	30 min	13.1 %
Whirlpool	Mosaic	20 g	30 min	10 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	200 ml	Fermentis