

# single hop mosaic apa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.2**
- 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 **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.2 kg (84%)	81 %	4
Grain	Carabelge	0.3 kg (6%)	80 %	30
Grain	Weyermann pszeniczny jasny	0.5 kg (10%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	11.7 %
Boil	Mosaic	10 g	30 min	11.7 %
Boil	Mosaic	20 g	15 min	11.7 %
Aroma (end of boil)	Mosaic	30 g	0 min	11.7 %
Dry Hop	Mosaic	30 g	5 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

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

- po gotowaniu i oddzieleniu chmielin wyszło 25 litrów, 13.5 blg, drożdże wystartowały po 24h od zadania.,  
23.12 zabutelkowane 22,5 litra, blg końcowe 3, 138 gram cukru  
*Dec 5, 2016, 2:10 PM*