# MOSAIC APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Castle Pale Ale | 5 kg *(90.9%)* | 80 % | 8 |
| Grain | Pszeniczny | 0.5 kg *(9.1%)* | 85 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | East Kent Goldings | 20 g | 60 min | 5.4 % |
| Boil | Mosaic | 25 g | 10 min | 12.6 % |
| Boil | Citra | 15 g | 10 min | 13.3 % |
| Aroma (end of boil) | Mosaic | 35 g | 0 min | 12.6 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 13.3 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

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