Mosaic APA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **6.5**
- Style **American IPA**

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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(47.6%)*	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg *(9.5%)*	81 %	6
Grain	Strzegom Monachijski typ I	1 kg *(19%)*	79 %	16
Grain	Barley, Raw	1 kg *(19%)*	60.9 %	4
Grain	Strzegom Karmel 150	0.25 kg *(4.8%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Whirlpool	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %