

## Apa single hop Mosaic

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **7.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (55.6%)	80 %	2
Grain	Viking Vienna Malt	1.3 kg (20.6%)	79 %	7
Grain	Viking Red Ale Malt	0.5 kg (7.9%)	70 %	80
Grain	Viking Wheat Malt	0.5 kg (7.9%)	83 %	5
Grain	Słód Chateau Biscuit	0.5 kg (7.9%)	77 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.3 %
Boil	Mosaic	30 g	5 min	11.3 %
Dry Hop	Mosaic	50 g	4 day(s)	11.3 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	60 min
Water Agent	whirlfloc	1.25 g	Boil	10 min