Mosaic APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **--- %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(94.1%)*	81 %	4
Grain	Carabelge	0.25 kg *(5.9%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.4 %
Boil	Citra	20 g	20 min	12.4 %
Boil	Mosaic	5 g	20 min	11.1 %
Boil	Citra	20 g	0 min	12.4 %
Aroma (end of boil)	Mosaic	45 g	0 min	11.1 %

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