

## #3\_APA Mosaic

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.1 %
Boil	Mosaic	30 g	15 min	12.1 %
Aroma (end of boil)	Mosaic	30 g	5 min	12.1 %
Whirlpool	Mosaic	30 g	0 min	12.1 %
Dry Hop	Mosaic	100 g	3 day(s)	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's