

# Apa citra mosaic

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss --- %
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **5.45 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **33.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.3 kg (85.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	20 min	12.8 %
Boil	Citra	20 g	20 min	12.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	12.8 %
Aroma (end of boil)	Citra	20 g	5 min	12.5 %
Whirlpool	Mosaic	20 g	0 min	12.8 %
Whirlpool	Citra	20 g	0 min	12.5 %

## Yeasts

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