

apa mosaic cascade centennial

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Karmel 30 | 0.3 kg (5.7%) | 75 % | 30 |
| Grain | Strzegom Pilzneński | 5 kg (94.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Pacific Gem | 15 g | 60 min | 14.2 % |
| Boil | Cascade | 15 g | 25 min | 6.8 % |
| Boil | Mosaic | 10 g | 10 min | 11.7 % |
| Boil | Cascade | 15 g | 0 min | 6.8 % |
| Whirlpool | Mosaic | 10 g | 30 min | 11.7 % |
| Whirlpool | Cascade | 15 g | 30 min | 6.8 % |
| Dry Hop | Mosaic | 15 g | 6 day(s) | 10 % |
| Dry Hop | Cascade | 15 g | 6 day(s) | 6.8 % |
| Dry Hop | Centennial | 20 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |

Notes

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

- tydzień burzliwa , tydzień cicha
zabutelkowano 16.05.17
dodano 3,5 gr glukozy na 0,5l
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