

# APA Mosaic+Centennial

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.9 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 **20.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (64.6%)	80 %	4
Grain	Strzegom Monachijski typ I	0.67 kg (9.6%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (2.9%)	75 %	150
Grain	Pale Malt (2 Row) US	1.6 kg (23%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Mosaic	30 g	10 min	10 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Centennial	30 g	0 min	10.5 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

## Yeasts

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