

## APA / SINGLE / RED\_ACTIVE / MOSAIC

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **16**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

| Type  | Name                   | Amount      | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Viking Malt Red Active | 5 kg (100%) | 79 %  | 35  |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 10 g   | 60 min   | 12.8 %     |
| Boil    | Mosaic | 20 g   | 10 min   | 12.8 %     |
| Dry Hop | Mosaic | 20 g   | 7 day(s) | 12.8 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 18 g   | Fermentis  |