

single hop mosaic apa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4.2 kg (84%) | 81 % | 4 |
| Grain | Carabelge | 0.3 kg (6%) | 80 % | 30 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (10%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 11.7 % |
| Boil | Mosaic | 10 g | 30 min | 11.7 % |
| Boil | Mosaic | 20 g | 15 min | 11.7 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 11.7 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 11.7 % |

Yeasts

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

Notes

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

- po gotowaniu i oddzieleniu chmielin wyszło 25 litrów, 13.5 blg, drożdże wystartowały po 24h od zadania.,
23.12 zabutelkowane 22,5 litra, blg końcowe 3, 138 gram cukru
Dec 5, 2016, 2:10 PM