

# single hop mosaic APA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (80%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (13.3%)	85 %	5
Grain	Oats, Flaked	0.5 kg (6.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	22 g	45 min	10 %
Boil	Mosaic	22 g	30 min	10 %
Boil	Mosaic	22 g	15 min	10 %
Aroma (end of boil)	Mosaic	24 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gestwa us-05	Ale	Slant	140 ml	---