

Single Hop Mosaic APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **4.1**
- 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 **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (86%)	82 %	4
Grain	Pszeniczny	0.35 kg (7.5%)	85 %	4
Grain	Carabelge	0.3 kg (6.5%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	11 g	---