

# Single Hop Mosaic APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **9.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale 6,5 EBC Soufflet	6 kg (90.9%)	80 %	6
Grain	Weyermann - Carapils 2.5-6.5 EBC	0.3 kg (4.5%)	80 %	5
Grain	Karmel 200-400 EBC Viking Malt (Strzegom)	0.3 kg (4.5%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic US	20 g	60 min	10.4 %
Boil	Mosaic US	10 g	40 min	10.4 %
Aroma (end of boil)	Mosaic US	10 g	15 min	10.4 %
Whirlpool	Mosaic US	10 g	20 min	10.4 %
Dry Hop	Mosaic US	50 g	---	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Safale