

#6 Single Hop Mosaic APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **3.3**
- 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 **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (88.9%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (11.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	55 min	12.6 %
Boil	Mosaic	15 g	15 min	12.6 %
Aroma (end of boil)	Mosaic	30 g	0 min	12.6 %
Dry Hop	Mosaic	35 g	5 day(s)	12.6 %

Yeasts

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

Notes

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

- Na ostatnie 3 dni cichej obżyć temp. do ok 7C (dzięki temu piwo pomimo chmielenia na zimno jest w miarę klarowne)
Fermentacja w temp otoczenia 17-18C
Mar 23, 2020, 11:56 AM