

Amarillo, Mosaic

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **48**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (86.2%) | 80 % | 4 |
| Grain | Carabelge | 0.3 kg (5.2%) | 80 % | 30 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | Amarillo | 15 g | 30 min | 8.2 % |
| Boil | Mosaic | 15 g | 30 min | 12.6 % |
| Boil | Amarillo | 15 g | 5 min | 8.2 % |
| Boil | Mosaic | 15 g | 5 min | 12.6 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 8.2 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 12.6 % |
| Dry Hop | Amarillo | 50 g | 7 day(s) | 8.2 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |