

## apa citra mosaic

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **55**
- SRM **6.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 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 **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Karmelowy Jasny 30EBC	1 kg (14.9%)	75 %	30
Grain	cookie	0.2 kg (3%)	72 %	50
Grain	Płatki owsiane	0.5 kg (7.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	30 g	60 min	13.5 %
Boil	citra	20 g	15 min	13.5 %
Boil	Mosaic	10 g	15 min	10.4 %
Boil	citra	20 g	5 min	13.5 %
Whirlpool	citra	20 g	0 min	13.5 %
Whirlpool	Mosaic	20 g	0 min	10.4 %
Dry Hop	citra	40 g	5 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min