

## apa mosaic+

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **50**
- SRM **8.1**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (25%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	10 g	60 min	12.5 %
Boil	magnum	10 g	60 min	11.5 %
Boil	mosaic	20 g	30 min	12.5 %
Boil	mosaic	20 g	15 min	12.5 %
Whirlpool	mosaic	30 g	0 min	12.5 %
Dry Hop	mosaic	20 g	5 day(s)	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 04	Ale	Dry	11.5 g	---