

# apa mosaic cascade centennial

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 30	0.3 kg (5.7%)	75 %	30
Grain	Strzegom Pilzneński	5 kg (94.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	60 min	14.2 %
Boil	Cascade	15 g	25 min	6.8 %
Boil	Mosaic	10 g	10 min	11.7 %
Boil	Cascade	15 g	0 min	6.8 %
Whirlpool	Mosaic	10 g	30 min	11.7 %
Whirlpool	Cascade	15 g	30 min	6.8 %
Dry Hop	Mosaic	15 g	6 day(s)	10 %
Dry Hop	Cascade	15 g	6 day(s)	6.8 %
Dry Hop	Centennial	20 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Notes

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

- tydzień burzliwa , tydzień cicha  
zabutelkowano 16.05.17  
dodano 3,5 gr glukozy na 0,5l  
żółty k  
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