

APA Mosaic&Citra

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **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 **5 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **liter(s)** of **C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 4.2 kg (84%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (10%) | 81 % | 4 |
| Grain | Caraamber | 0.3 kg (6%) | 75 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 13.5 % |
| Boil | Mosaic | 15 g | 15 min | 13.5 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Citra | 25 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 15 g | 7 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------------------------------|-----|-----|------|-----|
| US WEST COAST M44 Mangrove Jack's | Ale | Dry | 11 g | --- |
|--------------------------------------|-----|-----|------|-----|