

# APA Mosaic&Citra

- Gravity **13.3 BLG**
- ABV ---
- IBU **38**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss --- **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 **16 liter(s)**
- Total mash volume **21 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 **16 liter(s)** of strike water to **60.5C**
- 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 **-11 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg	81 %	4
Grain	Caraamber	0.3 kg	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	---
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