

# apa mosaic simcoe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **4.5**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (93.8%)	80 %	5
Grain	Strzegom Karmel 30	0.3 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	50 min	12.8 %
Boil	Simcoe	10 g	20 min	13.3 %
Boil	Mosaic	15 g	10 min	11.8 %
Boil	Simcoe	10 g	0 min	13.3 %
Boil	Mosaic	20 g	0 min	11.8 %
Whirlpool	Simcoe	20 g	30 min	13.3 %
Whirlpool	Mosaic	20 g	30 min	11.8 %
Dry Hop	Simcoe	30 g	5 day(s)	13.3 %
Dry Hop	Mosaic	30 g	5 day(s)	11.8 %

## Yeasts

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

## Notes

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

- 11 blg-2,5 blg burzliwa 10 dni  
cicha 7 dni 2 blg  
zabutelkowano 04.11.2017  
dodano 4g glukozy na 0,5l  
czerwony k  
*Oct 15, 2017, 8:31 AM*