

# apa simcoe centennial mosaic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4.6**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (92.6%)	80 %	4
Grain	Strzegom Karmel 30	0.4 kg (7.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	50 min	13.3 %
Boil	Centennial	15 g	20 min	9.7 %
Boil	Mosaic	15 g	10 min	11.8 %
Boil	Centennial	20 g	0 min	9.7 %
Whirlpool	Simcoe	20 g	30 min	13.3 %
Whirlpool	Centennial	20 g	30 min	9.7 %
Dry Hop	Centennial	60 g	5 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- 12 blg - 2 blg  
tydzien burzliwa  
tydzien cicha

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