

# Miler's Mosaic&Citra APA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss --- %
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (94.1%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (5.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.9 %
Boil	Citra	10 g	20 min	13.9 %
Boil	Mosaic	10 g	20 min	12.3 %
Boil	Citra	20 g	0 min	13.5 %
Aroma (end of boil)	Mosaic	30 g	0 min	12.3 %