

Mosaic APA #19

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **7.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (33.9%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.5%) | 78 % | 4 |
| Liquid Extract | Bruntal | 3.4 kg (57.6%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 45 min | 15.5 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 10 % |
| Aroma (end of boil) | Mosai | 20 g | 5 min | 10 % |
| Whirlpool | Mosaic | 90 g | 0 min | 10 % |
| 30min whirlpool | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|---------|------------|
| us-05 | Ale | Dry | 15.05 g | --- |

Notes

- 87 homebrewing
Warzenie - 30 V 2018
Początkowa - 14 BLG
Końcowa - 2
Burzliwa - 16/17
Rozlew - 23 VI 2018
ABV -
CO2 - 2.2
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