

Mosaic APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.7**
- 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 **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

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

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **11.7 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 | Carabelge | 0.25 kg (5.9%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12.4 % |
| Boil | Citra | 20 g | 20 min | 12.4 % |
| Boil | Mosaic | 5 g | 20 min | 11.1 % |
| Boil | Citra | 20 g | 0 min | 12.4 % |
| Aroma (end of boil) | Mosaic | 45 g | 0 min | 11.1 % |