

# Mosaic Single Hop APA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **37**
- SRM **7.1**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **27 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **27 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (82.4%)	79 %	6
Grain	Carabelge	0.2 kg (3.9%)	80 %	45
Grain	Strzegom Karmelowy 30	0.2 kg (3.9%)	79 %	30
Grain	Strzegom Pszeniczny	0.2 kg (3.9%)	81 %	6
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	11.7 %
Boil	Mosaic	10 g	30 min	11.7 %
Boil	Mosaic	20 g	15 min	11.7 %
Boil	Mosaic	30 g	0 min	11.7 %
Dry Hop	Mosaic	30 g	5 day(s)	11.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	7 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips Piwowarski	8 g	Mash	60 min