

single hop mosaic apa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (65%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (16.3%) | 79 % | 10 |
| Grain | Biscuit Malt | 0.15 kg (2.4%) | 79 % | 45 |
| Grain | Strzegom Pilzneński | 1 kg (16.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 25 g | 60 min | 10 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 25 g | 5 min | 10 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |
| First Wort | Mosaic | 10 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |