

Tea APA Mosaic Single Hoop

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (33.3%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Boil | Mosaic | 15 g | 30 min | 10 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |
| Boil | Earl Grey ze skórka cytryny | 20 g | 5 min | 1 % |

Gotować w woreczku muślinowym

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|-----------|----------|
| Herb | Earl Grey ze skórka cytryny | 80 g | Secondary | 4 day(s) |
| Fining | Whirfloc | 2 g | Boil | 10 min |