

## Citra & Mosaic & PL EXP Oat APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 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 **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (16.7%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 1 kg (16.7%) | 60 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 7 g    | 60 min   | 10 %       |
| Boil                | Citra   | 15 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Mosaic  | 20 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Citra   | 35 g   | 0 min    | 12 %       |
| Dry Hop             | Citra   | 50 g   | 4 day(s) | 12 %       |
| Dry Hop             | Mosaic  | 30 g   | 4 day(s) | 10 %       |

### Yeasts

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