

## #16 MOSAIC APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **7.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.1 liter(s)**
- Total mash volume **2.8 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **2.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (70.8%)	81 %	26
Grain	Płatki owsiane	0.35 kg (14.6%)	85 %	3
Grain	Pszeniczny	0.35 kg (14.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	8.4 %
Boil	Mosaic	15 g	20 min	12.5 %
Boil	Mosaic	15 g	10 min	12.5 %
Whirlpool	Mosaic	20 g	0 min	12.5 %

15-25min w temp 71-76°C

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min

Rehydratyzacja 1h