

# Amarillo, Mosaic

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **48**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (86.2%)	80 %	4
Grain	Carabelge	0.3 kg (5.2%)	80 %	30
Grain	Weyermann pszeniczny jasny	0.5 kg (8.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Amarillo	15 g	30 min	8.2 %
Boil	Mosaic	15 g	30 min	12.6 %
Boil	Amarillo	15 g	5 min	8.2 %
Boil	Mosaic	15 g	5 min	12.6 %
Aroma (end of boil)	Amarillo	20 g	0 min	8.2 %
Aroma (end of boil)	Mosaic	20 g	0 min	12.6 %
Dry Hop	Amarillo	50 g	7 day(s)	8.2 %
Dry Hop	Mosaic	50 g	7 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale