

# apa mosaic citra

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.15 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **77.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%)  | 79 %  | 5   |
| Grain | Viking Munich Malt   | 0.5 kg (7.7%) | 78 %  | 18  |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 75 %  | 4   |
| Grain | Platki owsiane       | 0.5 kg (7.7%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 10 g   | 60 min   | 12 %       |
| Boil                | Mosaic | 10 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Citra  | 15 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Mosaic | 15 g   | 10 min   | 10 %       |
| Whirlpool           | Citra  | 20 g   | 20 min   | 12 %       |
| Whirlpool           | Mosaic | 20 g   | 20 min   | 10 %       |
| Dry Hop             | Citra  | 50 g   | 5 day(s) | 12 %       |
| Dry Hop             | Mosaic | 50 g   | 5 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                             |     |        |       |                  |
|-----------------------------|-----|--------|-------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 50 ml | Fermentum Mobile |
|-----------------------------|-----|--------|-------|------------------|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |