

# Mosaic APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilzneński	5.5 kg (100%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Mosaic	40 g	1 min	10 %
Dry Hop	Mosaic	60 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	200 ml	---

## Notes

- Kwas mlekowy: zacieranie 9-10 ml, wyładzanie 18-20 ml na ok. 20 l  
*Jun 9, 2018, 9:31 AM*