

# MOSAIC APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	2.5
Grain	Carabelge	0.5 kg (7.7%)	80 %	30
Grain	Pszeniczny	1 kg (15.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	MAGNUM	10 g	60 min	14 %
Boil	MOSAIC	15 g	30 min	11.8 %
Boil	Mosaic	30 g	15 min	11.8 %
Dry Hop	Mosaic	15 g	7 day(s)	11.8 %
Dry Hop	Citra	30 g	7 day(s)	11.8 %
Boil	Citra	30 g	0 min	11.8 %
Boil	Mosaic	15 g	0 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.4 g	Fermentis
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