

## Mosaic APA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński        | 2.5 kg (47.6%) | 80 %   | 4   |
| Grain | Strzegom Pszeniczny        | 0.5 kg (9.5%)  | 81 %   | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (19%)     | 79 %   | 16  |
| Grain | Barley, Raw                | 1 kg (19%)     | 60.9 % | 4   |
| Grain | Strzegom Karmel 150        | 0.25 kg (4.8%) | 75 %   | 150 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 25 g   | 60 min | 10 %       |
| Whirlpool           | Mosaic  | 10 g   | 5 min  | 10 %       |
| Aroma (end of boil) | Mosaic  | 15 g   | 10 min | 10 %       |