

single hop mosaic APA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (80%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (13.3%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (6.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Mosaic | 22 g | 45 min | 10 % |
| Boil | Mosaic | 22 g | 30 min | 10 % |
| Boil | Mosaic | 22 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 24 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| gestwa us-05 | Ale | Slant | 140 ml | --- |