

Single Hop Mosaic APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **9.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Pale ale 6,5 EBC Soufflet | 6 kg (90.9%) | 80 % | 6 |
| Grain | Weyermann - Carapils 2.5-6.5 EBC | 0.3 kg (4.5%) | 80 % | 5 |
| Grain | Karmel 200-400 EBC Viking Malt (Strzegom) | 0.3 kg (4.5%) | 70 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Mosaic US | 20 g | 60 min | 10.4 % |
| Boil | Mosaic US | 10 g | 40 min | 10.4 % |
| Aroma (end of boil) | Mosaic US | 10 g | 15 min | 10.4 % |
| Whirlpool | Mosaic US | 10 g | 20 min | 10.4 % |
| Dry Hop | Mosaic US | 50 g | --- | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Safale |