

## sommer fest 7 - apa talusmosaic 8 saison 9 apa citra

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **75.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **42.3 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **28.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **61.8 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount        | Yield  | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt         | 11 kg (78%)   | 80.5 % | 2   |
| Grain | Briess - Vienna Malt         | 1 kg (7.1%)   | 77.5 % | 7   |
| Grain | Briess - 2 Row Carapils Malt | 1 kg (7.1%)   | 75 %   | 3   |
| Grain | Barley, Flaked               | 1.1 kg (7.8%) | 70 %   | 4   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | lunga       | 100 g  | 30 min   | 11 %       |
| Aroma (end of boil) | Mosaic 2020 | 50 g   | 2 min    | 11.2 %     |
| Aroma (end of boil) | Talus 2020  | 50 g   | 2 min    | 8 %        |
| Dry Hop             | Mosaic 2020 | 50 g   | 3 day(s) | 11.2 %     |
| Dry Hop             | Talus 2020  | 50 g   | 3 day(s) | 8 %        |

### Yeasts

| Name                            | Type | Form   | Amount  | Laboratory |
|---------------------------------|------|--------|---------|------------|
| WLP PC Belgian Saison III Yeast | Ale  | Liquid | 1500 ml | White Labs |

|   |     |        |         |            |
|---|-----|--------|---------|------------|
| WLP067 COASTAL<br>HAZE ALE YEAST<br>BLEND | Ale | Liquid | 3000 ml | White Labs |
|---|-----|--------|---------|------------|

## Notes

- Uwarzone 1.04.21 wyszlo okolo 60 l 12 blg po rozcienczeniu.  
Probka  
*Apr 2, 2021, 1:05 PM*