

# Amarillo, Mosaic

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **48**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (86.2%)  | 80 %  | 4   |
| Grain | Carabelge                                 | 0.3 kg (5.2%) | 80 %  | 30  |
| Grain | Weyermann<br>pszeniczny jasny             | 0.5 kg (8.6%) | 80 %  | 6   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 15.5 %     |
| Boil                | Amarillo               | 15 g   | 30 min   | 8.2 %      |
| Boil                | Mosaic                 | 15 g   | 30 min   | 12.6 %     |
| Boil                | Amarillo               | 15 g   | 5 min    | 8.2 %      |
| Boil                | Mosaic                 | 15 g   | 5 min    | 12.6 %     |
| Aroma (end of boil) | Amarillo               | 20 g   | 0 min    | 8.2 %      |
| Aroma (end of boil) | Mosaic                 | 20 g   | 0 min    | 12.6 %     |
| Dry Hop             | Amarillo               | 50 g   | 7 day(s) | 8.2 %      |
| Dry Hop             | Mosaic                 | 50 g   | 7 day(s) | 12.6 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |