

APA Chinnok&Mosaic&Citra

- Gravity **11.4 BLG**
- ABV ---
- IBU **44**
- SRM **5.6**
- Style **American Pale Ale**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (82.5%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.25 kg (5.2%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.1%) | 75 % | 150 |
| Grain | Strzegom Pale Ale | 0.5 kg (10.3%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 12.7 % |
| Boil | Mosaic | 20 g | 15 min | 11.7 % |
| Boil | Citra | 20 g | 0 min | 13.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |