

# APA CTZ + MOSAIC

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8.5 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.5 kg (71.4%)	80 %	7
Grain	Weyermann - Carahell	0.5 kg (14.3%)	80 %	25
Grain	Płatki pszenne błyskawiczne	0.5 kg (14.3%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ (USA - 2018)	10 g	60 min	15.5 %
Boil	Mosaic (USA - 2018)	20 g	10 min	13.2 %
Dry Hop	Mosaic (USA - 2018) - burzliwa	40 g	5 day(s)	13.2 %
Dry Hop	Mosaic (USA - 2018) - cicha	40 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	750 ml	Fermentum Mobile

Starter z 70g ekstraktu płynnego jasnego WES i 0,75 litra wody na 2 dni.

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	5 min
Pół tabletki.				
Other	Łuska ryżowa	50 g	Mash	61 min
Dodaje razem z ziarnem do zacierania				