

APA MOSAIC

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **39**
- SRM **4.8**
- 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Pilzneński | 8 kg (88.9%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (11.1%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Citra | 50 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 50 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |