

# Apa mosaic

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (83.3%) | 85 %  | 7   |
| Grain | Platki owsiane            | 1 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 40 g   | 10 min   | 11.6 %     |
| Dry Hop | Mosaic | 60 g   | 2 day(s) | 11.6 %     |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 1.5 ml | Omega      |

## Extras

| Type   | Name     | Amount | Use for   | Time     |
|--------|----------|--------|-----------|----------|
| Flavor | Laktoza  | 500 g  | Boil      | 10 min   |
| Fining | Wirfloc  | 5 g    | Boil      | 15 min   |
| Fining | Żelatyna | 10 g   | Secondary | 2 day(s) |