

# apa single hop mosaic

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- Gravity **14.5 BLG**
- ABV ---
- IBU **35**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **7 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (66.7%)	80.5 %	2
Grain	Monachijski	1 kg (13.3%)	80 %	16
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Sugar	Cukier	0.5 kg (6.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12.8 %
Boil	Mosaic	20 g	10 min	12.8 %
Whirlpool	Mosaic	20 g	1 min	12.8 %
Dry Hop	Mosaic	30 g	5 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermon Ale	Ale	Slant	200 ml	White Labs