

# Citra & Mosaic & PL EXP Oat APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 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 **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	60 min	10 %
Boil	Citra	15 g	15 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Citra	35 g	0 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

## Yeasts

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