

Miler's Mosaic&Citra APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss --- %
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (94.1%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (5.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 13.9 % |
| Boil | Citra | 10 g | 20 min | 13.9 % |
| Boil | Mosaic | 10 g | 20 min | 12.3 % |
| Boil | Citra | 20 g | 0 min | 13.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 12.3 % |