

# Mosaic APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **49**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale  | 5.1 kg (90.3%) | 79 %  | 6   |
| Grain | Strzegom Wiedeński | 0.3 kg (5.3%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.4%) | 75 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 30 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Mosaic  | 15 g   | 15 min   | 12.2 %     |
| Aroma (end of boil) | Mosaic  | 20 g   | 5 min    | 12.2 %     |
| Whirlpool           | Mosaic  | 15 g   | 5 min    | 12.2 %     |
| Dry Hop             | Chinook | 15 g   | 4 day(s) | 12 %       |
| Dry Hop             | Mosaic  | 40 g   | 4 day(s) | 12.2 %     |

## Yeasts

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

## Notes

- Sprawdzić czas schładzania brzezki do 79°C.

*Jul 4, 2020, 1:34 AM*