

## Mosaic APA #19

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **7.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (33.9%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (8.5%)	78 %	4
Liquid Extract	Bruntal	3.4 kg (57.6%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	45 min	15.5 %
Boil	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Mosai	20 g	5 min	10 %
Whirlpool	Mosaic	90 g	0 min	10 %
30min whirlpool				

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	15.05 g	---

### Notes

- 87 homebrewing  
Warzenie - 30 V 2018  
Początkowa - 14 BLG  
Końcowa - 2  
Burzliwa - 16/17  
Rozlew - 23 VI 2018  
ABV -  
CO2 - 2.2  
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