

## Mosaic/citra APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Briess - Pale Ale Malt	1 kg (18.2%)	80 %	7
Grain	Pszeniczny	0.3 kg (5.5%)	85 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (3.6%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	70 min	10 %
Boil	Citra	5 g	70 min	12 %
Boil	Mosaic	15 g	20 min	10 %
Boil	Citra	5 g	10 min	12 %
Boil	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Mosaic	20 g	---	10 %
Dry Hop	Citra	20 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	100 g	Fermentis

## Notes

- Myślę nad jakimś owocem!  
*Oct 20, 2018, 5:37 PM*