

# RYE APA Sabro Mosaic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **69 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (40%)	80 %	4
Grain	Viking Pale Ale malt	1.6 kg (26.7%)	80 %	5
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	płatki żytnie	1 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.5 %
Aroma (end of boil)	Sabro	30 g	10 min	15 %
Aroma (end of boil)	Mosaic	20 g	10 min	12.1 %
Whirlpool	Sabro	10 g	20 min	15 %
Whirlpool	Mosaic	10 g	20 min	12.1 %
Dry Hop	Sabro	60 g	3 day(s)	15 %
Dry Hop	Mosaic	20 g	3 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	5 min