

# single hop mosaic apa

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (16.3%)	79 %	10
Grain	Biscuit Malt	0.15 kg (2.4%)	79 %	45
Grain	Strzegom Pilzneński	1 kg (16.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
First Wort	Mosaic	10 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---