Mosaic APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **9.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Special B Malt	0.2 kg *(5%)*	65.2 %	350
Grain	Viking Pale Ale malt	3 kg *(75%)*	80 %	5
Grain	Płatki owsiane	0.5 kg *(12.5%)*	60 %	3
Grain	Strzegom Wiedeński	0.3 kg *(7.5%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	10 g	60 min	10.6 %
Boil	mosaic	20 g	20 min	12.3 %
Aroma (end of boil)	mosaic	10 g	0 min	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa	Lager	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	whirfloc	5 g	Boil	15 min