

# APA Chinnok&Mosaic&Citra

- Gravity **11.4 BLG**
- ABV ---
- IBU **44**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński             | 4 kg (82.5%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny    | 0.25 kg (5.2%) | 81 %  | 6   |
| Grain | Strzegom Karmel<br>150 | 0.1 kg (2.1%)  | 75 %  | 150 |
| Grain | Strzegom Pale Ale      | 0.5 kg (10.3%) | 79 %  | 6   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 25 g   | 60 min | 12.7 %     |
| Boil                | Mosaic  | 20 g   | 15 min | 11.7 %     |
| Boil                | Citra   | 20 g   | 0 min  | 13.5 %     |
| Aroma (end of boil) | Mosaic  | 30 g   | 0 min  | 11.7 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |