

APA Mosaic+Centennial

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **7.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (64.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.67 kg (9.6%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.9%) | 75 % | 150 |
| Grain | Pale Malt (2 Row) US | 1.6 kg (23%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Mosaic | 30 g | 10 min | 10 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |
| Whirlpool | Centennial | 30 g | 0 min | 10.5 % |
| Dry Hop | Mosaic | 60 g | 4 day(s) | 10 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|