

APA mosaic citra

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **48**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (68.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (11.4%) | 85 % | 4 |
| Grain | Monachijski | 0.5 kg (11.4%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 15 g | 30 min | 12.9 % |
| Boil | Mosaic | 15 g | 30 min | 12.6 % |
| Boil | Citra | 15 g | 10 min | 12.9 % |
| Boil | Mosaic | 15 g | 10 min | 12.6 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12.9 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 12.6 % |

Yeasts

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