

# APA MOSAIC

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- Gravity **12.4 BLG**
- ABV ---
- IBU **32**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 4.2 kg (90.3%) | 81 %  | 4   |
| Grain | carabelge                  | 0.3 kg (6.5%)  | 74 %  | 32  |
| Grain | Weyermann pszeniczny jasny | 0.15 kg (3.2%) | 80 %  | 6   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 10 g   | 60 min   | 10 %       |
| Boil    | Mosaic | 10 g   | 30 min   | 10 %       |
| Boil    | Mosaic | 20 g   | 15 min   | 10 %       |
| Boil    | Mosaic | 30 g   | 0 min    | 10 %       |
| Dry Hop | Mosaic | 130 g  | 3 day(s) | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| safale s-05 | Ale  | Dry  | 11 g   | ---        |