

APA SH Mosaic by Andy 2020.01.26

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 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 **5 min**

Mash step by step

- Heat up **16.8 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 **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (89.3%)	82 %	4
Grain	Carabelge	0.4 kg (7.1%)	80 %	30
Grain	Viking Wheat Malt	0.2 kg (3.6%)	83 %	5

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 %
Whirlpool	Mosaic	30 g	1 min	10 %
Dry Hop	Mosaic	35 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

Notes

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

- Odfermentowało 12,5->2 blg
Drożdże Irish Ale
Na cichą na ok 5 dni dodano 35g mosaaic
Na ostatnie 3 dni cichej obniżono temp. do ok 7C (dzięki temu piwo pomimo chmielenia na zimno jest w miarę klarowne)
Fermentacja w temp otoczenia 17-18C
Uwagi :
1.młode piwo po chmieleniu na zimno ma specyficzny aromat jak dla mnie pachnie jakimś zielskiem, po 2-3 tygodniach jest już jak powinno
2. Piwo według tej receptury uwarzone było w browarze Stara Komenda w Szczecinie - Słoneczny Patrol
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