

# mosaic apa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.7**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.8%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	8 g	60 min	15.5 %
Whirlpool	Mosaic	20 g	1 min	12 %
Whirlpool	Amarillo	5 g	1 min	8.8 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %
Dry Hop	Amarillo	10 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Culture	200 g	Fermentis

## Notes

- drożdże topcropping

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

*Jul 7, 2018, 12:13 PM*