

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

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

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