

# MOSAIC\_APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **54**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (76.9%)	80.5 %	2
Grain	Weyermann - Pale Wheat Malt	0.6 kg (11.5%)	85 %	5
Grain	Carahell	0.5 kg (9.6%)	77 %	26
Grain	Special B Malt	0.1 kg (1.9%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	25 g	60 min	12.5 %
Boil	Mosaic	10 g	30 min	12 %
Boil	Mosaic	20 g	15 min	12 %
Whirlpool	Mosaic	20 g	0 min	12 %
Whirlpool	Columbus/Tomahawk/Zeus	20 g	0 min	12.5 %
Dry Hop	Mosaic	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	---
Fining	Whirlfloc	1.5 g	Boil	10 min