

# Mosaic APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (92.6%)	80 %	5
Grain	Oats, Flaked	0.25 kg (4.6%)	80 %	2
Grain	Karmelowy Czerwony	0.15 kg (2.8%)	75 %	55

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.1 %
Boil	Mosaic	15 g	10 min	12.2 %
Boil	Mosaic	10 g	2 min	12.2 %
Dry Hop	Mosaic	10 g	4 day(s)	12.2 %
Dry Hop	Mosaic	15 g	2 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	15 min