

# Single Hop Mosaic APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (86.2%)	81 %	5
Grain	Carabelge	0.25 kg (8.6%)	80 %	30
Grain	Weyermann pszeniczny jasny	0.15 kg (5.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Boil	Mosaic	5 g	30 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Mosaic	15 g	0 min	10 %
Dry Hop	Mosaic	15 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	65 ml	Fermentum Mobile