APA Chinnok&Mosaic&Citra

- Gravity **11.4 BLG**
- ABV **---**
- IBU **44**
- SRM **5.6**
- 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 **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(82.5%)*	80 %	4
Grain	Strzegom Pszeniczny	0.25 kg *(5.2%)*	81 %	6
Grain	Strzegom Karmel 150	0.1 kg *(2.1%)*	75 %	150
Grain	Strzegom Pale Ale	0.5 kg *(10.3%)*	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.7 %
Boil	Mosaic	20 g	15 min	11.7 %
Boil	Citra	20 g	0 min	13.5 %
Aroma (end of boil)	Mosaic	30 g	0 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

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