

# Single Hop Mosaic APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.07 kg (84.3%)	82 %	4
Grain	Carabelge	0.22 kg (6%)	80 %	30
Grain	Viking Wheat Malt	0.35 kg (9.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	7.5 g	60 min	10.4 %
Boil	Mosaic	7.5 g	30 min	10.4 %
Boil	Mosaic	15 g	15 min	10.4 %
Aroma (end of boil)	Mosaic	22.5 g	0 min	10.4 %
Dry Hop	Mosaic	22.5 g	5 day(s)	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	136.36 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	1.36 g	Mash	---

## Notes

- Receptura mocno zainspirowana:  
<https://www.piwo.org/forums/topic/10159-single-hop-mosaic-ipa-andrzej-milera/>

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