



# MOSAIC APA (20L Boil)

American Pale Ale - Mosaic hopped to the bitter end.

## Ingredients

- 1.7 kg Black Rock Light
- 1.7 kg Black Rock Wheat
- 11.5 g Fermentis W34/70 yeast
- 210g Mosaic hops



## Recipe

- Overview - Unhopped wort concentrate is boiled, whirlpooled, chilled and fermented.
- Fill a wort kettle (brew pot) with 20 L of quality brewing water and start to heat. Add the 3.4 kgs of wort concentrate and bring to boil. Boil 5 minutes.
- Whirlpool 100 g of Mosaic hops and immersion chill brew to 20 °C.
- Clean & sanitise fermenter and associated equipment
- Fill fermenter with chilled wort to give a start temperature of 17-23°C.
- Sprinkle the dried yeast onto wort surface to start fermentation
- Day 5 dry hop 70g of Mosaic into fermenter.
- When fermentation reaches a final gravity of 1.010 -12 SG dry hop remaining 40g Mosaic into brew.
- Allow 3 days of dry hop infusion, then crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices.



### Specification:

Alcohol: 5.3% ABV  
Bitterness: 41 IBU  
Colour: 7 SRM

### Black Rock Wort Concentrates contain:

Pilsner & Wheat malts

New Zealand Craft Brewing Co.