

# Cryo SH Mosaic IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (80.4%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (9.8%)	78 %	4
Grain	płatki jęczmienne	0.5 kg (9.8%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	100 g	10 min	12 %
Dry Hop	Mosaic Cryo 60g	120 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	60 min