

# Mosaic SH

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## 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 **13 %/h**
- Boil size **20 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 3.35 kg (90.1%) | 80 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 0.25 kg (6.7%)  | 75 %  | 30  |
| Grain | Pszeniczny               | 0.12 kg (3.2%)  | 85 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 8 g    | 60 min   | 10 %       |
| Boil                | Mosaic | 8 g    | 30 min   | 10 %       |
| Boil                | Mosaic | 16 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Mosaic | 24 g   | 0 min    | 10 %       |
| Dry Hop             | Mosaic | 44 g   | 5 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |