

# Mosaic SH

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **4.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Mosaic	30 g	0 min	10 %
Whirlpool	Mosaic	50 g	50 min	10 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis