

## Mosaic SH v2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	30 g	60 min	10 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	300 ml	---