

## Red Ipa SH Mosaic

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **9.3**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	1 kg (14.3%)	79 %	30
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Cara Blonde - Castle Malting	0.5 kg (7.1%)	78 %	20
Grain	Biscuit Malt	1 kg (14.3%)	79 %	45
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Boil	Mosaic	10 g	30 min	12 %
Boil	Mosaic	20 g	15 min	12 %
Boil	Mosaic	30 g	10 min	12 %
Boil	Mosaic	30 g	1 min	12 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	---	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	uwodnione