

# SH Mosaic IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (12.5%)	75 %	30
Grain	Weyermann - Carapils	0.5 kg (12.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Mosaic	15 g	30 min	11.8 %
Boil	Mosaic	20 g	15 min	11.8 %
Aroma (end of boil)	Mosaic	25 g	0 min	11.8 %
Dry Hop	Mosaic	75 g	5 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's