Mosaic SH Pale Ale

- Gravity **12.6 BLG**
- ABV **---**
- IBU **39**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Swaen Pils	4.2 kg *(90.3%)*	81 %	4
Grain	Carabelge	0.3 kg *(6.5%)*	80 %	30
Grain	Pszeniczny	0.15 kg *(3.2%)*	85 %	4

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 %
Aroma (end of boil)	Mosaic	30 g	0 min	12 %
Dry Hop	Mosaic	30 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.