

S.M.A.S.H. MOSAIC 3

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **72**
- SRM **5.7**
- 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 **24.9 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)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------|-------------|-------|-----|
| Grain | Pale Ale | 6 kg (100%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 20 g | 50 min | 13.6 % |
| Boil | Mosaic | 20 g | 20 min | 13.6 % |
| Boil | Mosaic | 20 g | 15 min | 13.6 % |
| Boil | Mosaic | 20 g | 10 min | 13.6 % |
| Boil | Mosaic | 20 g | 5 min | 13.6 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 13.6 % |

Yeasts

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