

# SH Mosaic

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (91.7%)	82 %	4
Grain	Carabelge	0.3 kg (5.5%)	80 %	30
Grain	Pszeniczny	0.15 kg (2.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	55 g	3 day(s)	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	10 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---