

## #10 Mosaic SH

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ślodoźnia Strzegom - pilznieński	4.5 kg (90%)	80 %	3
Grain	Weyermann - Carabelge (R)	0.25 kg (5%)	75 %	30
Grain	Ślodoźnia Strzegom - pszeniczny	0.25 kg (5%)	83 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	11.7 %
Boil	Mosaic	10 g	30 min	11.7 %
Boil	Mosaic	20 g	15 min	11.7 %
Boil	Mosaic	25 g	0 min	11.7 %
Dry Hop	Mosaic	25 g	0 day(s)	11.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 - Amerykański Sen	Ale	Culture	200 g	Fermentum Mobile
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