

Mosaic SH

- Gravity **12.4 BLG**
- ABV ---
- IBU **40**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 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 **16.3 liter(s)** of strike water to **60C**
- 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 **14.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.2 kg (90.3%) | 81 % | 5 |
| Grain | Weyermann - Carabelge | 0.3 kg (6.5%) | 30 % | 35 |
| Grain | Weyermann pszeniczny jasny | 0.15 kg (3.2%) | 80 % | 6 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|