

## Red Ipa SH Mosaic

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **9.3**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Bestmalz Red X               | 1 kg (14.3%)  | 79 %  | 30  |
| Grain | Viking Pale Ale malt         | 4 kg (57.1%)  | 80 %  | 5   |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (7.1%) | 78 %  | 20  |
| Grain | Biscuit Malt                 | 1 kg (14.3%)  | 79 %  | 45  |
| Grain | Płatki pszeniczne            | 0.5 kg (7.1%) | 85 %  | 3   |

### 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 %       |
| Boil    | Mosaic | 30 g   | 10 min   | 12 %       |
| Boil    | Mosaic | 30 g   | 1 min    | 12 %       |
| Dry Hop | Mosaic | 50 g   | 3 day(s) | 12 %       |
| Dry Hop | Mosaic | 50 g   | ---      | 10 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | uwodnione  |