

SH Mosaic

- Gravity **14 BLG**
- ABV ---
- IBU **80**
- SRM **6.4**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.85 kg (17.5%)	85 %	8
Grain	Weyermann - Pale Ale Malt	4 kg (82.5%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	1.6 g	60 min	10 %
Boil	Mosaic	1.6 g	59 min	10 %
Boil	Mosaic	1.6 g	58 min	10 %
Boil	Mosaic	1.6 g	57 min	10 %
Boil	Mosaic	1.6 g	56 min	10 %
Boil	Mosaic	1.6 g	55 min	10 %
Boil	Mosaic	1.6 g	54 min	10 %
Boil	Mosaic	1.6 g	53 min	10 %
Boil	Mosaic	1.6 g	52 min	10 %
Boil	Mosaic	1.6 g	51 min	10 %
Boil	Mosaic	1.6 g	50 min	10 %
Boil	Mosaic	1.6 g	49 min	10 %
Boil	Mosaic	1.6 g	48 min	10 %
Boil	Mosaic	1.6 g	47 min	10 %

Boil	Mosaic	1.6 g	46 min	10 %
Boil	Mosaic	1.6 g	44 min	10 %
Boil	Mosaic	1.6 g	45 min	10 %
Boil	Mosaic	1.6 g	43 min	10 %
Boil	Mosaic	1.6 g	42 min	10 %
Boil	Mosaic	1.6 g	41 min	10 %
Boil	Mosaic	1.6 g	40 min	10 %
Boil	Mosaic	1.6 g	39 min	10 %
Boil	Mosaic	1.6 g	38 min	10 %
Boil	Mosaic	1.6 g	37 min	10 %
Boil	Mosaic	1.6 g	36 min	10 %
Boil	Mosaic	1.6 g	35 min	10 %
Boil	Mosaic	1.6 g	34 min	10 %
Boil	Mosaic	1.6 g	33 min	10 %
Boil	Mosaic	1.6 g	32 min	10 %
Boil	Mosaic	1.6 g	31 min	10 %
Boil	Mosaic	1.6 g	30 min	10 %
Boil	Mosaic	1.6 g	29 min	10 %
Boil	Mosaic	1.6 g	28 min	10 %
Boil	Mosaic	1.6 g	27 min	10 %
Boil	Mosaic	1.6 g	26 min	10 %
Boil	Mosaic	1.6 g	25 min	10 %
Boil	Mosaic	1.6 g	24 min	10 %
Boil	Mosaic	1.6 g	23 min	10 %
Boil	Mosaic	1.6 g	21 min	10 %
Boil	Mosaic	1.6 g	20 min	10 %
Boil	Mosaic	1.6 g	19 min	10 %
Boil	Mosaic	1.6 g	18 min	10 %
Boil	Mosaic	1.6 g	17 min	10 %
Boil	Mosaic	1.6 g	16 min	10 %
Boil	Mosaic	1.6 g	15 min	10 %
Boil	Mosaic	1.6 g	14 min	10 %
Boil	Mosaic	1.6 g	13 min	10 %
Boil	Mosaic	1.6 g	12 min	10 %
Boil	Mosaic	1.6 g	11 min	10 %
Boil	Mosaic	1.6 g	10 min	10 %
Boil	Mosaic	1.6 g	9 min	10 %
Boil	Mosaic	1.6 g	8 min	10 %
Boil	Mosaic	1.6 g	7 min	10 %
Boil	Mosaic	1.6 g	6 min	10 %
Boil	Mosaic	1.6 g	5 min	10 %
Boil	Mosaic	1.6 g	4 min	10 %
Boil	Mosaic	1.6 g	3 min	10 %

Boil	Mosaic	1.6 g	2 min	10 %
Boil	Mosaic	1.6 g	1 min	10 %
Boil	Mosaic	1.6 g	0 min	10 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	125 ml	Fermentis