

# 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 | ---        |