

# SH Mosaic IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (75%)     | 80 %  | 5   |
| Grain | Strzegom Karmel 30   | 0.5 kg (12.5%) | 75 %  | 30  |
| Grain | Weyermann - Carapils | 0.5 kg (12.5%) | 78 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 15 g   | 60 min   | 10 %       |
| Boil                | Mosaic | 15 g   | 30 min   | 11.8 %     |
| Boil                | Mosaic | 20 g   | 15 min   | 11.8 %     |
| Aroma (end of boil) | Mosaic | 25 g   | 0 min    | 11.8 %     |
| Dry Hop             | Mosaic | 75 g   | 5 day(s) | 11.8 %     |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |