

# SH Mosaic prosty

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **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 **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (90.9%)	85 %	7
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	11.8 %
Whirlpool	Mosaic	20 g	30 min	11.8 %
Dry Hop	Mosaic	50 g	4 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	150 ml	THE YEAST BAY

## Notes

- V pokolenie Vermontów, rozważyć herbatkę i paczuszkę dodatkową 50g Mosaica na whirlpoola/zimno.  
*Jun 21, 2017, 1:20 AM*