

# Mosaic SH

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- Gravity **12.9 BLG**
- ABV ---
- IBU **33**
- SRM **5.4**
- Style **American Pale Ale**

## 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 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (90.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.15 kg (3.2%)	81 %	6
Grain	Carabelge	0.3 kg (6.5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Mosaic	35 g	5 day(s)	10 %

## Yeasts

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