

## Mosaic SH

- Gravity **12.4 BLG**
- ABV ---
- IBU **40**
- SRM **5**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.2 kg (90.3%)	81 %	5
Grain	Weyermann - Carabelge	0.3 kg (6.5%)	30 %	35
Grain	Weyermann pszeniczny jasny	0.15 kg (3.2%)	80 %	6

### Hops

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

### Yeasts

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