

# Mosaic SMaSH

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	4.54 kg (100%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	14.17 g	45 min	10 %
Boil	Mosaic	28.35 g	15 min	10 %
Dry Hop	Mosaic	28.35 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	59.1 ml	White Labs