

# SH Mosaic

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- Gravity **14.3 BLG**
- ABV ---
- IBU **53**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (66.7%)	80 %	8
Grain	BESTMALZ - Best Pilsen	1 kg (33.3%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Aroma (end of boil)	Mosaic	25 g	15 min	10 %
Whirlpool	Mosaic	25 g	0 min	10 %
Dry Hop	Mosaic	35 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	5 g	Mangrove Jack's