

# SH Mosaic IPA

- Gravity **15 BLG**
- ABV ---
- IBU **86**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale    | 5 kg (90.9%)  | 79 %  | 6   |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 30 g   | 60 min   | 11.7 %     |
| Boil                | Mosaic | 20 g   | 30 min   | 11.7 %     |
| Boil                | Mosaic | 20 g   | 30 min   | 11.7 %     |
| Boil                | Mosaic | 20 g   | 10 min   | 11.7 %     |
| Aroma (end of boil) | Mosaic | 10 g   | 5 min    | 11.7 %     |
| Dry Hop             | Mosaic | 50 g   | 4 day(s) | 11.7 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type    | Name           | Amount | Use for | Time   |
|---------|----------------|--------|---------|--------|
| Finning | mech irlandzki | 5 g    | Boil    | 15 min |