

SH Mosaic prosty

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (90.9%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 30 g | 60 min | 11.8 % |
| Whirlpool | Mosaic | 20 g | 30 min | 11.8 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|---------------|
| Vermont Ale | Ale | Liquid | 150 ml | THE YEAST BAY |

Notes

- V pokolenie Vermontów, rozważyć herbatkę i paczuszkę dodatkową 50g Mosaica na whirlpoola/zimno.
Jun 21, 2017, 1:20 AM