

# SH Mosaic

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- Gravity **13.8 BLG**
- ABV ---
- IBU **41**
- SRM **5.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.7%)	70 %	5
Grain	Viking Wheat Malt	0.5 kg (8.8%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (3.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Boil	Mosaic	20 g	25 min	10 %
Whirlpool	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Boil	Mosaic	20 g	15 min	10 %