

# Mosaic SH

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **20 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.35 kg (90.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (6.7%)	75 %	30
Grain	Pszeniczny	0.12 kg (3.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	60 min	10 %
Boil	Mosaic	8 g	30 min	10 %
Boil	Mosaic	16 g	15 min	10 %
Aroma (end of boil)	Mosaic	24 g	0 min	10 %
Dry Hop	Mosaic	44 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis