

# SH Mosaic IPA

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- 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
Finings	mech irlandzki	5 g	Boil	15 min