

SHIPA Mosaic

- Gravity **15 BLG**
- ABV ---
- IBU **65**
- SRM **4.9**
- Style **American IPA**

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 **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.7 liter(s)**

Steps

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

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.57 kg (90.8%) | 79 % | 6 |
| Grain | Weyermann - Carapils | 0.36 kg (9.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|---------|----------|------------|
| Boil | Mosaic | 20.43 g | 60 min | 11.7 % |
| Boil | Mosaic | 14.29 g | 30 min | 11.7 % |
| Boil | Mosaic | 14.29 g | 10 min | 11.7 % |
| Aroma (end of boil) | Mosaic | 7.14 g | 5 min | 11.7 % |
| Dry Hop | Mosaic | 35.72 g | 4 day(s) | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 8.21 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3.57 g | Boil | 15 min |