

# IPA Mosaic SH by Kamil

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **55**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 5 kg (86.2%)  | 80 %  | 5   |
| Grain | Carabelge                   | 0.3 kg (5.2%) | 80 %  | 30  |
| Grain | Platki owsiane błyskawiczne | 0.5 kg (8.6%) | 60 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Mosaic | 30 g   | 60 min   | 11.1 %     |
| Boil      | Mosaic | 20 g   | 30 min   | 11.1 %     |
| Boil      | Mosaic | 15 g   | 5 min    | 11.1 %     |
| Boil      | Mosaic | 15 g   | 0 min    | 11.1 %     |
| Whirlpool | Mosaic | 30 g   | 20 min   | 11.1 %     |
| Dry Hop   | Mosaic | 30 g   | 7 day(s) | 11.1 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|