

## Mosaic SH

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %