

Mosaic SH

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (86.2%)	81 %	5
Grain	Carabelge	0.3 kg (5.2%)	80 %	30
Grain	Weyermann pszeniczny jasny	0.5 kg (8.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Mosaic	20 g	5 min	10 %
Whirlpool	Mosaic	35 g	0 min	10 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10.5 g	---