

# MOSAIC SH IPA #13

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- Gravity **16.6 BLG**
- ABV ---
- IBU **78**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **2.92 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal - pilsneński	5 kg (75.4%)	80 %	3
Grain	Bruntal - pale ale	1 kg (15.1%)	85 %	6.5
Grain	Crystal - Castle	0.2 kg (3%)	78 %	150
Grain	Weyermann - Carared	0.1 kg (1.5%)	75 %	45
Grain	Oats, Flaked	0.2 kg (3%)	80 %	2
Sugar	Sugar	0.13 kg (2%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	11.7 %
Boil	Mosaic	25 g	20 min	11.7 %
Boil	Mosaic	80 g	15 min	11.7 %
Dry Hop	Mosaic	70 g	5 day(s)	11.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Slant	200 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gypsum	6 g	Mash	---
Fining	Irish Moss	5 g	Boil	5 min