

SH Mosaic

- Gravity **14.3 BLG**
- ABV ---
- IBU **53**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Castle Pale Ale | 2 kg (66.7%) | 80 % | 8 |
| Grain | BESTMALZ - Best Pilsen | 1 kg (33.3%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 25 g | 15 min | 10 % |
| Whirlpool | Mosaic | 25 g | 0 min | 10 % |
| Dry Hop | Mosaic | 35 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 5 g | Mangrove Jack's |