

## Mosaic SH

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.5 kg (65.2%) | --- % | 6   |
| Grain | Monachijski       | 0.5 kg (21.7%) | 80 %  | 16  |
| Grain | Pszeniczny        | 0.3 kg (13%)   | 85 %  | 4   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Mosaic | 15 g   | 15 min   | 11.8 %     |
| Boil      | Mosaic | 10 g   | 5 min    | 11.8 %     |
| Boil      | Citra  | 10 g   | 5 min    | 14.2 %     |
| Whirlpool | Mosaic | 10 g   | 0 min    | 11.8 %     |
| Dry Hop   | Citra  | 15 g   | 4 day(s) | 14.2 %     |
| Dry Hop   | Mosaic | 15 g   | 4 day(s) | 11.8 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 30 ml  | Fermentis  |