

## Blady Mike (SH Mosaic)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **81.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row)	4 kg (65.6%)	79 %	4
Grain	Monachijski	1 kg (16.4%)	80 %	16
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.6%)	75 %	150
Grain	Melanoiden Malt	0.5 kg (8.2%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Mosaic	20 g	5 min	10 %
Dry Hop	Mosaic	80 g	9 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Safale
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