

MOJITO 2020

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **60 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5.6 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12.5 g	60 min	12 %
Boil	Citra	12.5 g	30 min	12 %
Boil	Citra	25 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Imbir	150 g	Mash	40 min
Spice	Kardamon	3 g	Boil	10 min
Spice	Pieprz	2 g	Boil	10 min

Herb	Mięta - liście	50 g	Bottling	---
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