

Energy Mojito ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Caramel pale | 0.5 kg (8.3%) | 75 % | 8 |
| Sugar | Brown Sugar, Light | 0.5 kg (8.3%) | 99 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 70 min | 7.7 % |
| cytrusy, grejpfrut, lukrecja, anyż, trawiasty, kwiatowy, ziołowy, żywiczny, korzenny, owocowy. | | | | |
| Boil | Lublin (Lubelski) | 25 g | 70 min | 2.6 % |
| herbata z cytryną, curry, koperek, jałowiec, ziemisty, kwiatowe, ziołowy. | | | | |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 5 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| k-97 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------------------|-------|------|--------|
| Flavor | Guarana | 145 g | Boil | 10 min |
| Flavor | 4 limonki -zest +sok | 100 g | Boil | 5 min |
| Flavor | Zagęszczony sok limonkowy | 250 g | Boil | 5 min |
| Herb | trawa cytrynowa | 30 g | Boil | 5 min |
| Herb | mięta nana | 25 g | Boil | 5 min |
| Fining | mech irlandzki | 3 g | Boil | 5 min |

Notes

- do powtórzenia!!...
lekke zmiany
Jul 2, 2020, 12:32 AM