

# Mendela

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.2**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (53.8%)	81 %	4
Grain	Weyermann pszeniczny jasny	3 kg (46.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Chinook	5 g	60 min	13 %
Aroma (end of boil)	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Nelson Sauvín	25 g	10 min	11 %
Aroma (end of boil)	Chinook	10 g	1 min	13 %
Aroma (end of boil)	Nelson Sauvín	10 g	1 min	11 %