

# Menthol Shot

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **53**
- SRM **4.9**
- Style **Rye 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (37.5%)	80 %	5
Grain	Żytni	2 kg (25%)	85 %	8
Grain	Płatki owsiane	3 kg (37.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	30 g	30 min	19 %
Boil	Magnum	25 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata miętowa	100 g	Boil	5 min
Spice	Mięta suszona	10 g	Boil	5 min

## Notes

- Wyszło 12 Blg po zlanii z wodą. Sam zacier 20 Blg  
*Sep 2, 2017, 6:18 PM*