

# Mięta

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **26**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (90.2%)	80 %	7
Grain	Carafa III	0.1 kg (1.6%)	70 %	1034
Grain	Strzegom Karmel 600	0.5 kg (8.2%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	50 min	13.2 %
Boil	Sticklebract	30 g	5 min	12 %
Boil	Simcoe	20 g	5 min	13.2 %
Dry Hop	Simcoe	40 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	mięta	40 g	Boil	5 min