

Mirouco

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|--------|-----|
| Grain | Heidelberg | 2.5 kg (83.3%) | 80.5 % | 2 |
| Grain | Oats, Malted | 0.5 kg (16.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Aroma (end of boil) | Simcoe | 25 g | 5 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Galaxy | 25 g | 0 min | 15 % |
| Whirlpool | Galaxy | 25 g | 0 min | 15 % |
| 75C 20 minut | | | | |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 15 % |
| Dry Hop | Strata | 50 g | 3 day(s) | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| A68 Juice | Ale | Slant | 120 ml | --- |