

# Mirt AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **170**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (92.6%)	80 %	5
Grain	Strzegom Wiedeński	0.15 kg (2.8%)	79 %	10
Grain	Karmelowy żytni Strzegom	0.25 kg (4.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	85 g	60 min	17 %
Boil	Summit	15 g	20 min	17 %
Boil	Cascade	85 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	mirt cytrynowy napar 1 litr	25 g	Secondary	20 day(s)