Mięta

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **24**
- SRM **3.3**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **70 C**, Time **120 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg *(83.3%)*	79 %	6
Grain	Płatki pszeniczne	0.5 kg *(16.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	20 g	30 min	10.4 %
Aroma (end of boil)	Mosaic	20 g	0 min	10.4 %
Dry Hop	Mosaic	20 g	3 day(s)	10.4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Herb	mięta	50 g	Secondary	3 day(s)
Flavor	Limonka	150 g	Secondary	3 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.