

## 2nd Brew - Equinox + Cascade + Mint

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **7.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

| Type           | Name                       | Amount       | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | Amber Malt                 | 1.7 kg (50%) | 75 %  | 43  |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (50%) | 80 %  | --- |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Equinox | 15 g   | 60 min   | 13.1 %     |
| Boil    | Cascade | 10 g   | 30 min   | 6 %        |
| Boil    | Cascade | 10 g   | 15 min   | 6 %        |
| Boil    | Equinox | 10 g   | 5 min    | 13.1 %     |
| Dry Hop | Equinox | 5 g    | 7 day(s) | 13.1 %     |
| Dry Hop | Cascade | 5 g    | 7 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type | Name  | Amount | Use for   | Time     |
|------|-------|--------|-----------|----------|
| Herb | Mięta | 35 g   | Secondary | 7 day(s) |