

APA Mint

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1.5 kg (27.3%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 3.5 kg (63.6%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Mosaic | 25 g | 5 min | 10 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------|--------|---------|--------|
| Herb | mięta | 10 g | Boil | 10 min |

| | | | | |
|------|-------|------|-----------|----------|
| Herb | mięta | 10 g | Secondary | 5 day(s) |
|------|-------|------|-----------|----------|