

# 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) |