

# Mięta

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Boil	Chinook	5 g	60 min	13 %
Boil	Marynka	5 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Chinook	10 g	30 min	13 %
Boil	Marynka	10 g	30 min	10 %
Aroma (end of boil)	Mosaic	5 g	2 min	10 %
Aroma (end of boil)	Chinook	5 g	2 min	13 %
Aroma (end of boil)	Marynka	5 g	2 min	10 %
Whirlpool	Mosaic	5 g	0 min	10 %
Whirlpool	Chinook	5 g	0 min	13 %
Whirlpool	Marynka	5 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	mięta	15 g	Boil	0 min
Spice	mięta	20 g	Secondary	---

## Notes

- po ostygnięciu brzezki do 75C dodać miętą  
*Apr 7, 2022, 8:38 PM*