

# Mint Apa

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **52**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **69 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **69C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	6
Grain	Strzegom Pilzneński	1.5 kg (33.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	15 min	15.5 %
Boil	CTZ	30 g	15 min	16.5 %
Aroma (end of boil)	Mosaic	25 g	0 min	12.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta NANA	50 g	Boil	15 min