

# Mint Summer Ale

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **4.2**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (30.6%)	80 %	4
Grain	Weyermann - Pale Ale Malt	2.5 kg (51%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.7 kg (14.3%)	85 %	5
Grain	Rice, Flaked	0.2 kg (4.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	55 g	20 min	13.2 %
Aroma (end of boil)	Willamette	20 g	10 min	5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta syryjska	20 g	Boil	10 min