

# Wiosenna Mimoza

- Gravity **14.5 BLG**
- ABV ---
- IBU **24**
- SRM **9.9**
- Style **Irish Red Ale**

## 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (64.5%)	79 %	6
Grain	Fawcett - Crystal	0.2 kg (3.2%)	70 %	160
Grain	fawcett - cara	1 kg (16.1%)	60 %	30
Grain	Strzegom Monachijski typ II	1 kg (16.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	30 min	7 %
Boil	Ella (AUS)	10 g	30 min	14.6 %
Aroma (end of boil)	Challenger	10 g	5 min	7 %
Aroma (end of boil)	Pacific Gem	10 g	5 min	15.3 %
Aroma (end of boil)	Ella (AUS)	10 g	5 min	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's
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