

Menthol Shot

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **53**
- SRM **4.9**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (37.5%) | 80 % | 5 |
| Grain | Żytni | 2 kg (25%) | 85 % | 8 |
| Grain | Płatki owsiane | 3 kg (37.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Polaris | 30 g | 30 min | 19 % |
| Boil | Magnum | 25 g | 30 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | Herbata miętowa | 100 g | Boil | 5 min |
| Spice | Mięta suszona | 10 g | Boil | 5 min |

Notes

- Wyszło 12 Blg po zlanii z wodą. Sam zacier 20 Blg
Sep 2, 2017, 6:18 PM