

Mięta

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **24**
- SRM **3.3**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **70 C**, Time **120 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (83.3%) | 79 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| First Wort | Mosaic | 20 g | 30 min | 10.4 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 10.4 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Herb | mięta | 50 g | Secondary | 3 day(s) |
| Flavor | Limonka | 150 g | Secondary | 3 day(s) |