

# Miętowy Mgbewe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4.6 kg (79.3%) | 85 %  | 7   |
| Grain | Pszeniczny                  | 0.6 kg (10.3%) | 85 %  | 4   |
| Grain | Weyermann Monachijski typ I | 0.4 kg (6.9%)  | 80 %  | 16  |
| Grain | Carahell                    | 0.2 kg (3.4%)  | 77 %  | 26  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 20 g   | 60 min   | 13.2 %     |
| Boil                | Simcoe   | 15 g   | 15 min   | 13.2 %     |
| Boil                | Amarillo | 15 g   | 15 min   | 9.5 %      |
| Boil                | Amarillo | 15 g   | 10 min   | 9.5 %      |
| Boil                | Amarillo | 15 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Amarillo | 15 g   | 0 min    | 9.5 %      |
| Dry Hop             | Simcoe   | 40 g   | 4 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 40 g   | 4 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.9 g | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Herb   | mięta          | 20 g   | Boil    | 15 min |
| Fining | mech irlandzki | 10 g   | Boil    | 15 min |