

# Mimik

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **25.2**

## 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony torfem	0.8 kg (11.1%)	82 %	10
Grain	Viking Pale Ale malt	2.5 kg (34.7%)	80 %	5
Grain	Viking Pale Ale malt red	0.5 kg (6.9%)	80 %	70
Grain	Strzegom Monachijski typ II	0.5 kg (6.9%)	79 %	22
Grain	żytni Strzegom	2.5 kg (34.7%)	75 %	4
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	11.5 %
Aroma (end of boil)	Magnum	20 g	10 min	11.5 %

## Yeasts

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