

# Mingus

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **12**
- SRM **3.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **10.9 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (45.5%)	85 %	4
Grain	Pilzneński	1.2 kg (54.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	2 g	20 min	12 %
Boil	Mosaic	2 g	20 min	12 %
Boil	Galaxy	2 g	20 min	13 %
Whirlpool	Galaxy	10 g	30 min	13 %
Whirlpool	Mosaic	10 g	30 min	12 %
Dry Hop	Mosaic	15 g	3 day(s)	12 %
Dry Hop	Galaxy	15 g	3 day(s)	15 %
Dry Hop	Citra	20 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---