

# Mint AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **64**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Carahell	2 kg (30.8%)	77 %	26
Grain	Weyermann - Carared	0.5 kg (7.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	50 min	15.5 %
Boil	Amarillo	60 g	10 min	7.7 %
Boil	Citra	30 g	5 min	13 %
Dry Hop	Simcoe	30 g	14 day(s)	13.2 %
Dry Hop	Amarillo	30 g	14 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile
Jedna fiolka, starter drożdżowy - 1l				

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta pieprzowa suszona	15 g	Boil	5 min
Herb	Mięta pieprzowa suszona	10 g	Secondary	14 day(s)
Napar - szklanka ok 125ml				