

# Mint Summer Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **4.2**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 1.5 kg (30.6%) | 80 %  | 4   |
| Grain | Weyermann - Pale<br>Ale Malt              | 2.5 kg (51%)   | 85 %  | 7   |
| Grain | Weyermann - Pale<br>Wheat Malt            | 0.7 kg (14.3%) | 85 %  | 5   |
| Grain | Rice, Flaked                              | 0.2 kg (4.1%)  | 70 %  | 2   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Simcoe     | 55 g   | 20 min | 13.2 %     |
| Aroma (end of boil) | Willamette | 20 g   | 10 min | 5 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name           | Amount | Use for | Time   |
|------|----------------|--------|---------|--------|
| Herb | Mięta syryjska | 20 g   | Boil    | 10 min |