

# MUNDIALOVE

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- Gravity **15.9 BLG**
- ABV ---
- IBU **106**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	5.8 kg (91.3%)	80.5 %	9
Grain	Bestmalz Carmel Pils	0.25 kg (3.9%)	75 %	5
Grain	Słód pszeniczny Bestmalz	0.3 kg (4.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	40 min	12.1 %
Boil	Mosaic	20 g	60 min	12.1 %
Boil	Magnat	20 g	20 min	11.2 %
Aroma (end of boil)	Mosaic	40 g	75 min	12.1 %
Dry Hop	Mosaic	20 g	10 day(s)	12.1 %

## Yeasts

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