

Miętowy Johny

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **21**
- SRM **2.8**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (66.7%)	80 %	3
Grain	Pszeniczny	2.5 kg (33.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	50 g	60 min	3.8 %
Boil	Lublin (Lubelski)	30 g	60 min	5.4 %
Boil	Tomyski	50 g	0 min	3.8 %
Boil	Lublin (Lubelski)	20 g	0 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Herb	mięta	50 g	Boil	15 min
Water Agent	łuska ryżowa	200 g	Mash	0 min
Water Agent	whirflock	1 g	Boil	10 min