Mint APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ale (Malteurop)	4 kg *(93%)*	81 %	8.5
Grain	Pszeniczny	0.3 kg *(7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	11 %
Boil	Citra	15 g	10 min	13 %
Boil	Citra	15 g	5 min	13 %
Whirlpool	Citra	20 g	30 min	13 %
Whirlpool	Simcoe	10 g	30 min	11 %
Boil	Simcoe	15 g	5 min	11 %
Boil	Simcoe	15 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Herb	mięta	20 g	Boil	5 min