

Mendela

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.2**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.5 kg (53.8%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 3 kg (46.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Chinook | 5 g | 60 min | 13 % |
| Aroma (end of boil) | Chinook | 20 g | 10 min | 13 % |
| Aroma (end of boil) | Nelson Sauvin | 25 g | 10 min | 11 % |
| Aroma (end of boil) | Chinook | 10 g | 1 min | 13 % |
| Aroma (end of boil) | Nelson Sauvin | 10 g | 1 min | 11 % |