

# Mięta

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.2**
- Style **American IPA**

## 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 **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Mosaic  | 5 g    | 60 min | 10 %       |
| Boil                | Chinook | 5 g    | 60 min | 13 %       |
| Boil                | Marynka | 5 g    | 60 min | 10 %       |
| Boil                | Mosaic  | 10 g   | 30 min | 10 %       |
| Boil                | Chinook | 10 g   | 30 min | 13 %       |
| Boil                | Marynka | 10 g   | 30 min | 10 %       |
| Aroma (end of boil) | Mosaic  | 5 g    | 2 min  | 10 %       |
| Aroma (end of boil) | Chinook | 5 g    | 2 min  | 13 %       |
| Aroma (end of boil) | Marynka | 5 g    | 2 min  | 10 %       |
| Whirlpool           | Mosaic  | 5 g    | 0 min  | 10 %       |
| Whirlpool           | Chinook | 5 g    | 0 min  | 13 %       |
| Whirlpool           | Marynka | 5 g    | 0 min  | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type  | Name  | Amount | Use for   | Time  |
|-------|-------|--------|-----------|-------|
| Spice | mięta | 15 g   | Boil      | 0 min |
| Spice | mięta | 20 g   | Secondary | ---   |

## Notes

- po ostygnięciu brzezki do 75C dodać miętą  
*Apr 7, 2022, 8:38 PM*