

## Miętowy a'la Wheat #2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **4.5**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **82 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **82C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 3 kg (42.9%) | 81 %  | 6   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

### Extras

| Type | Name            | Amount | Use for   | Time     |
|------|-----------------|--------|-----------|----------|
| Herb | Mięta pieprzowa | 100 g  | Boil      | 1 min    |
| Herb | Mięta pieprzowa | 50 g   | Secondary | 5 day(s) |