

# Mint Lemongrass IPA

- Gravity **13.1 BLG**
- ABV ---
- IBU **60**
- SRM **4.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4.5 kg (94.7%)	81 %	4
Grain	Caramel/Crystal Malt - 10L	0.25 kg (5.3%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	35 g	60 min	11 %
Boil	Fuggles	20 g	10 min	4.5 %
Boil	Fuggles	25 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	20 g	Secondary	7 day(s)
Flavor	mięta	10 g	Secondary	7 day(s)