

# Mint Rye Hoppy Black Ale

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **10**
- SRM **19**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (45.5%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (22.7%)	79 %	16
Grain	Żytni	0.5 kg (22.7%)	85 %	8
Grain	Weyermann - Carafa II	0.2 kg (9.1%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Herb	mięta	15 g	Boil	10 min