

MOJITO 2020

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **4**

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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **60 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------|---------------|-------|-----|
| Grain | Pale Ale | 5.6 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 12.5 g | 60 min | 12 % |
| Boil | Citra | 12.5 g | 30 min | 12 % |
| Boil | Citra | 25 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | Imbir | 150 g | Mash | 40 min |
| Spice | Kardamon | 3 g | Boil | 10 min |
| Spice | Pieprz | 2 g | Boil | 10 min |

| | | | | |
|------|----------------|------|----------|-----|
| Herb | Mięta - liście | 50 g | Bottling | --- |
|------|----------------|------|----------|-----|