

# APA Mint

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 0.5 kg (9.1%)  | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 1.5 kg (27.3%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 3.5 kg (63.6%) | 79 %  | 6   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 20 g   | 60 min   | 10 %       |
| Boil    | Mosaic  | 25 g   | 5 min    | 10 %       |
| Boil    | Citra   | 25 g   | 5 min    | 12 %       |
| Dry Hop | Mosaic  | 25 g   | 3 day(s) | 10 %       |
| Dry Hop | Citra   | 25 g   | 3 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11.5 g | fermentis  |

## Extras

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

|      |       |      |           |          |
|------|-------|------|-----------|----------|
| Herb | mięta | 10 g | Secondary | 5 day(s) |
|------|-------|------|-----------|----------|