

Mignolo

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **45**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.7 kg (95.2%)	81 %	6
Grain	Weyermann - Carapils	0.235 kg (4.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	41 g	70 min	6.9 %
Boil	Cascade	20 g	15 min	6.9 %
Boil	Cascade	20 g	5 min	6.9 %
Aroma (end of boil)	Cascade	69 g	0 min	6.9 %