

# Mirouco

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (83.3%)	80.5 %	2
Grain	Oats, Malted	0.5 kg (16.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Galaxy	25 g	0 min	15 %
Whirlpool	Galaxy	25 g	0 min	15 %
75C 20 minut				
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Strata	50 g	3 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
A68 Juice	Ale	Slant	120 ml	---