

MUNDIALOVE

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **106**
- SRM **6.6**
- Style **American IPA**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Vienna | 5.8 kg (91.3%) | 80.5 % | 9 |
| Grain | Bestmalz Carmel Pils | 0.25 kg (3.9%) | 75 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 0.3 kg (4.7%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil | Mosaic | 20 g | 40 min | 12.1 % |
| Boil | Mosaic | 20 g | 60 min | 12.1 % |
| Boil | Magnat | 20 g | 20 min | 11.2 % |
| Aroma (end of boil) | Mosaic | 40 g | 75 min | 12.1 % |
| Dry Hop | Mosaic | 20 g | 10 day(s) | 12.1 % |

Yeasts

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