

# 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)
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