

# Energy Mojito ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Caramel pale	0.5 kg (8.3%)	75 %	8
Sugar	Brown Sugar, Light	0.5 kg (8.3%)	99 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	70 min	7.7 %
cytrusy, grejpfrut, lukrecja, anyż, trawiasty, kwiatowy, ziołowy, żywiczny, korzenny, owocowy.				
Boil	Lublin (Lubelski)	25 g	70 min	2.6 %
herbata z cytryną, curry, koperek, jałowiec, ziemisty, kwiatowe, ziołowy.				
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Guarana	145 g	Boil	10 min
Flavor	4 limonki -zest +sok	100 g	Boil	5 min
Flavor	Zagęszczony sok limonkowy	250 g	Boil	5 min
Herb	trawa cytrynowa	30 g	Boil	5 min
Herb	mięta nana	25 g	Boil	5 min
Fining	mech irlandzki	3 g	Boil	5 min

## Notes

- do powtórzenia!!...  
lekke zmiany  
*Jul 2, 2020, 12:32 AM*