

Miętowy Mgbewe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.6 kg (79.3%)	85 %	7
Grain	Pszeniczny	0.6 kg (10.3%)	85 %	4
Grain	Weyermann Monachijski typ I	0.4 kg (6.9%)	80 %	16
Grain	Carahell	0.2 kg (3.4%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Dry Hop	Simcoe	40 g	4 day(s)	13.2 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.9 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	mięta	20 g	Boil	15 min
Fining	mech irlandzki	10 g	Boil	15 min