

Mint AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **64**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.5 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 | 4 kg (61.5%) | 80 % | 5 |
| Grain | Carahell | 2 kg (30.8%) | 77 % | 26 |
| Grain | Weyermann - Carared | 0.5 kg (7.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil | Warrior | 30 g | 50 min | 15.5 % |
| Boil | Amarillo | 60 g | 10 min | 7.7 % |
| Boil | Citra | 30 g | 5 min | 13 % |
| Dry Hop | Simcoe | 30 g | 14 day(s) | 13.2 % |
| Dry Hop | Amarillo | 30 g | 14 day(s) | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 20 ml | Fermentum Mobile |
| Jedna fiolka, starter drożdżowy - 1l | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|---------------------------|-------------------------|--------|-----------|-----------|
| Herb | Mięta pieprzowa suszona | 15 g | Boil | 5 min |
| Herb | Mięta pieprzowa suszona | 10 g | Secondary | 14 day(s) |
| Napar - szklanka ok 125ml | | | | |