

Mirt AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **170**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (92.6%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.15 kg (2.8%) | 79 % | 10 |
| Grain | Karmelowy żytni Strzegom | 0.25 kg (4.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Summit | 85 g | 60 min | 17 % |
| Boil | Summit | 15 g | 20 min | 17 % |
| Boil | Cascade | 85 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|-----------|-----------|
| Flavor | mirt cytrynowy napar 1 litr | 25 g | Secondary | 20 day(s) |