

## #123 Ostry cień mgły

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75.5 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75.5C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.1 kg (47%)	82 %	4
Grain	Viking Malt Pszeniczny	1 kg (15.2%)	81 %	5
Grain	Dextrin Malt 10-16 EBC Viking Malt	0.5 kg (7.6%)	79 %	13
Grain	Płatki pszeniczne	1 kg (15.2%)	60 %	3
Grain	Słód owsiany Viking Malt	1 kg (15.2%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau Blanc DE 2018 granulat	20 g	60 min	9.2 %
Aroma (end of boil)	Citra US 2020 granulat	20 g	10 min	12.6 %
Aroma (end of boil)	Cascade US 2020 granulat	15 g	10 min	6.4 %
Dry Hop	Cascade US 2020 granulat	35 g	3 day(s)	6.4 %

Dry Hop	Citra US 2020 granulat	30 g	3 day(s)	12.6 %
Dry Hop	Hallertau Blanc DE 2018 granulat	80 g	3 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	40 ml	White Labs