

## #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 |