

# Polska Mgła

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **5.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (31.3%)	80 %	5
Grain	Słód do destylacji - Premium pot still malt - 3-5 EBC Crisp	1 kg (20.8%)	75 %	4
Grain	Pszeniczny	0.8 kg (16.7%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (10.4%)	61 %	5
Grain	Płatki owsiane	0.5 kg (10.4%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (10.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	50 g	10 min	5.7 %
Whirlpool	Rody Hodowlane 2/20	50 g	10 min	9.3 %
Dry Hop	Rody Hodowlane 2/20	50 g	4 day(s)	9.3 %
Dry Hop	Oktawia	50 g	4 day(s)	5.7 %

Dry Hop	Rody Hodowlane 2/20	50 g	3 day(s)	9.3 %
Dry Hop	Oktawia	100 g	3 day(s)	5.7 %
Dry Hop	Vermelho PL	100 g	3 day(s)	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	220 ml	Fermentum Mobile