

# Mglisty świt

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **50**
- SRM **3.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (45.5%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 2 kg (36.4%)   | 83 %  | 5   |
| Grain | Oats, Flaked        | 1 kg (18.2%)   | 80 %  | 2   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Magnum                 | 20 g   | 60 min   | 14 %       |
| Boil    | Cascade PL             | 20 g   | 15 min   | 7 %        |
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 10 min   | 15.5 %     |
| Dry Hop | Vic Secret             | 20 g   | 3 day(s) | 18.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |