

# MISTY Contemporary IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **4**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	pale ale	1 kg (16.7%)	79 %	5
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	40 g	60 min	14 %
Boil	Sorachi Ace	30 g	15 min	10 %
Aroma (end of boil)	Marynka	20 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
MISTY Contemporary IPA	Ale	Slant	1000 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	calcium chloride	10 g	Mash	60 min