

Misty Mountains - Mountain AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **56.7C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CaraBody Viking Malt	1 kg (14.3%)	10 %	8
Grain	Słód Wiedeński Viking Malt	5 kg (71.4%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	15 g	55 min	15.5 %
Boil	Zeus	20 g	25 min	15.5 %
Boil	Chinook	10 g	25 min	13 %
Boil	Chinook	10 g	5 min	13 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Chinook	10 g	5 min	13 %
Whirlpool	Zeus	15 g	15 min	15.5 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %

Dry Hop	Chinook	20 g	7 day(s)	13 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	witamina C	2137 g	Secondary	14 day(s)

Notes

- Inspirowany piwem Misty - Contemporary IPA browaru Trzech Kumpli z podbitą goryczką - wyszło Mountain AIPA.
Za tym poszedł wybór chmielu Zeus, jego ziemiste nuty i ostatecznie nazwa.
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