

Misty Place

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **7**
- SRM **4.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (63.6%) | 85 % | 7 |
| Grain | Weyermann - Wheat Malt | 1 kg (18.2%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (9.1%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (9.1%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|----------|--------|-----------|------------|
| First Wort | Equinox | 5 g | 60 min | 14 % |
| Dodaje w trakcie wyładzania. | | | | |
| Aroma (end of boil) | Mosaic | 60 g | 0 min | 12.25 % |
| Dry Hop | Equinox | 75 g | 10 day(s) | 14 % |
| Dodaje w pierwszym dniu fermentacji burzliwej. | | | | |
| Dry Hop | Citra | 80 g | 5 day(s) | 12 % |
| Dodaje od razu po przelaniu na cichą. Ale w tym przypadku przelewanie na cichą nie jest wymagane. | | | | |
| Dry Hop | Amarillo | 45 g | 3 day(s) | 9.5 % |

Dodaje w trzecim dniu cichej.

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1200 ml | Fermentum Mobile |