Misty - IPA

- Gravity **13.8 BLG**
- ABV **---**
- IBU **76**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CaraBody Viking Malt	1 kg *(15.4%)*	10 %	8
Grain	Słód Wiedeński Viking Malt	5 kg *(76.9%)*	79 %	10
Grain	Płatki pszeniczne	0.22 kg *(3.4%)*	85 %	3
Grain	Płatki owsiane	0.28 kg *(4.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	15.5 %
Boil	Palisade	10 g	35 min	7.5 %
Boil	Amarillo	15 g	45 min	9.5 %
Boil	Mosaic	20 g	45 min	10 %
Boil	Citra	20 g	55 min	12 %
Boil	Chinook	10 g	55 min	13 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Chinook	20 g	7 day(s)	13 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.