

Misty - IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- 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 | --- |