

# 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