

# MISTY Contemporary IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **4**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (66.7%) | 80 %  | 4   |
| Grain | pale ale            | 1 kg (16.7%) | 79 %  | 5   |
| Grain | Płatki owsiane      | 1 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Ekuanot     | 40 g   | 60 min | 14 %       |
| Boil                | Sorachi Ace | 30 g   | 15 min | 10 %       |
| Aroma (end of boil) | Marynka     | 20 g   | 5 min  | 6 %        |

## Yeasts

| Name                   | Type | Form  | Amount  | Laboratory |
|------------------------|------|-------|---------|------------|
| MISTY Contemporary IPA | Ale  | Slant | 1000 ml | ---        |

## Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | calcium chloride | 10 g   | Mash    | 60 min |