

# Hops in the Mist

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (56.5%)	85 %	7
Grain	Weyermann - Wheat Malt	1.5 kg (24.2%)	85 %	5
Grain	Wheat, Flaked	0.5 kg (8.1%)	77 %	4
Grain	Oats, Malted	0.7 kg (11.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Equinox	5 g	---	13.1 %
Przy filtracji.				
Boil	Equinox	20 g	50 min	13.1 %
Boil	Mosaic	20 g	40 min	11.7 %
Aroma (end of boil)	Mosaic	60 g	0 min	11.7 %
Dry Hop	Equinox	75 g	---	13.1 %
W pierwszym dniu fermentacji burzliwej.				
Dry Hop	Centennial	80 g	5 day(s)	11.1 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Yeast Bay Vermont Ale 4000	Ale	Liquid	1000 ml	White Labs
Zrobiony starter drożdżowy 1000 ml.				