

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.

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