

## Mist

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	6 kg (56.1%)	83 %	6
Grain	Pilzneński	2 kg (18.7%)	81 %	4
Grain	Pszeniczny	2 kg (18.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (3.7%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (2.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	20 min	11.8 %
Boil	Galaxy	10 g	20 min	17.4 %
Boil	Citra	10 g	20 min	14.2 %
Aroma (end of boil)	Mosaic	40 g	5 min	10 %
Aroma (end of boil)	Galaxy	40 g	5 min	17.4 %
Aroma (end of boil)	Citra	40 g	5 min	14.2 %
Whirlpool	Mosaic	20 g	10 min	10 %
Whirlpool	Galaxy	20 g	10 min	17.4 %
Whirlpool	Citra	20 g	10 min	14.2 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Galaxy	30 g	7 day(s)	17.4 %
Dry Hop	Citra	30 g	7 day(s)	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	70 ml	White Labs