

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 |