

Polska Mgła

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **5.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (11.1%)	61 %	5
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (11.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Oktawia	30 g	10 min	5.7 %
Whirlpool	Rody Hodowlane 2/20	50 g	10 min	9.3 %
Dry Hop	Rody Hodowlane 2/20	100 g	3 day(s)	9.3 %
Dry Hop	Oktawia	70 g	3 day(s)	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Notes

- Rody Hodowlane 2/20 - 50g dodane na koniec gotowania w temp 80*
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