

## # 199 Foggy IPA Brokreacja

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.4 kg (72.1%)	80.5 %	2
Grain	Pszeniczny	0.4 kg (6.6%)	85 %	4
Grain	Płatki owsiane	0.8 kg (13.1%)	60 %	3
Grain	Rice, Flaked	0.5 kg (8.2%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	30 min	14.4 %
Boil	Riwaka	50 g	10 min	5.2 %
Boil	Simcoe	20 g	5 min	14.4 %
Dry Hop	Talus	50 g	5 day(s)	8.2 %
Dry Hop	Riwaka	50 g	5 day(s)	4.3 %
Dry Hop	Sabro Cryo	25 g	5 day(s)	21 %
Dry Hop	Citra Cryo	25 g	5 day(s)	21 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermo ale new e	Ale	Liquid	600 ml	---