

Cytrusowa Foggy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **3.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (74.6%)	80 %	2.5
Grain	Weyermann pszeniczny jasny	0.5 kg (7.5%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (3%)	78 %	4
Grain	Rice, Flaked	0.5 kg (7.5%)	70 %	2
Grain	Płatki owsiane	0.5 kg (7.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Whirlpool	Citra	25 g	15 min	12 %
Whirlpool	Mosaic	25 g	15 min	10 %

Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	---
Water Agent	Chlorek wapnia	4 g	Mash	---
Water Agent	Witamina C	2 g	Boil	5 min