

# Foggy - 1st beer anniversary IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2 kg (62.5%)	81 %	4
Grain	BESTMALZ - Best Wheat Malt	0.7 kg (21.9%)	82 %	4
Grain	Simpsons - Golden Naked Oats	0.2 kg (6.2%)	73 %	20
Grain	Heritage Crystal Malt	0.1 kg (3.1%)	72 %	175
Grain	Rice, Flaked	0.2 kg (6.2%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	15 min	12.9 %
Boil	Mosaic	5 g	15 min	12.3 %
Boil	Simcoe	5 g	15 min	13.2 %
Aroma (end of boil)	Citra	5 g	5 min	12.9 %
Aroma (end of boil)	Mosaic	5 g	5 min	12.3 %
Aroma (end of boil)	Simcoe	5 g	5 min	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12.9 %
Dry Hop	Mosaic	30 g	4 day(s)	12.3 %

Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
wlp066	Ale	Slant	200 ml	white labs

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	5 min