

FOGGY IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **71**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **76 C**, Time **1 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (28.2%) | 80 % | 4 |
| Grain | Weyermann - Pilsner Malt | 3 kg (42.3%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (11.3%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.8 kg (11.3%) | 70 % | 2 |
| Grain | Viking Wheat Malt | 0.5 kg (7%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------|---------------|--------|--------|------------|
| Boil | Chinook | 50 g | 30 min | 13 % |
| Boil | Citra | 25 g | 1 min | 12 % |
| Boil | Mosaic | 25 g | 1 min | 10 % |
| Boil | Nelson Sauvín | 25 g | 1 min | 11 % |
| Whirlpool | Citra | 25 g | 25 min | 12 % |
| 72 C 30 minut | | | | |
| Whirlpool | Mosaic | 25 g | 25 min | 10 % |
| 72 C 30 minut | | | | |

| | | | | |
|---------------------|---------------|------|-----------|------|
| Whirlpool | Nelson Sauvín | 25 g | 25 min | 11 % |
| 72 C 30 minut | | | | |
| Dry Hop | Cryo Mosaic | 25 g | 10 day(s) | 20 % |
| 3 dzień fermentacji | | | | |
| Dry Hop | Cryo Simcoe | 25 g | 10 day(s) | 20 % |
| Dry Hop | Cryo Mosaic | 25 g | 2 day(s) | 20 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|----------|--------|
| Fining | Whirlflock | 1 g | Boil | 10 min |
| Water Agent | Gips Piwowarski | 4 g | Mash | 60 min |
| Water Agent | Witamina C | 4 g | Bottling | --- |