

Foggy IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **94**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vermelho	50 g	60 min	9.1 %
Whirlpool	Vermelho	40 g	60 min	9.1 %
Whirlpool	Książęcy	40 g	60 min	8.3 %
Whirlpool	Amora Preta	40 g	60 min	9 %
Dry Hop	Książęcy	60 g	7 day(s)	8.3 %
Dry Hop	Amora Preta	70 g	7 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand