

# Foggy IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **63**
- SRM **4.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (71.4%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (7.1%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Briess - Rye Malt	0.5 kg (7.1%)	80 %	7
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Azacca	50 g	30 min	14 %
Boil	Amarillo	25 g	15 min	9.5 %
Aroma (end of boil)	Eureka!	30 g	0 min	18 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Liberty	30 g	3 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	suche skórki pomarańczy	20 g	Boil	30 min