

# Foggy IPA / APA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **66 liter(s)**
- Trub loss **1 %**
- Size with trub loss **71.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **81.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.5 liter(s)**
- Total mash volume **62 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **46.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **50.2 liter(s)** of **76C** water or to achieve **81.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	11.5 kg (74.2%)	82 %	4
Grain	płatki ryżowe	2 kg (12.9%)	85 %	2
Grain	Pszeniczny	1.5 kg (9.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (3.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.4 %
Whirlpool	Cascade 90C -30min	100 g	30 min	7 %
Whirlpool	Cascade 80C - 20 min	100 g	20 min	7 %