

Foggy IPA PintaxLidl

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **69 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **69C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	81 %	4
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Grain	płatki ryżowe	0.5 kg (7.7%)	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	30 g	10 min	13.6 %
Boil	El Dorado	30 g	10 min	15 %
Boil	Strata	70 g	0 min	13.6 %
Boil	El Dorado	70 g	5 min	15 %
Dry Hop	Talus cryo	25 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp077	Ale	Liquid	70 ml	---