

# Foggy NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **75 C**, Time **70 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **70 min** at **75C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | castlemalting - pils | 2 kg (62.5%)   | 82 %  | 3   |
| Grain | Viking Wheat Malt    | 0.6 kg (18.8%) | 83 %  | 5   |
| Grain | Płatki owsiane       | 0.3 kg (9.4%)  | 60 %  | 3   |
| Grain | Weyermann - Carapils | 0.3 kg (9.4%)  | 78 %  | 4   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Citra         | 15 g   | 10 min   | 12.6 %     |
| Boil    | Nelson Sauvín | 15 g   | 10 min   | 11.2 %     |
| Dry Hop | Galaxy        | 40 g   | 3 day(s) | 15 %       |
| Dry Hop | Nelson Sauvín | 30 g   | 3 day(s) | 11.2 %     |

## Yeasts

| Name                | Type | Form   | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale  | Liquid | 100 ml | White Labs |

## Notes

- Woda RO jonizowana  
Chlorek wapnie 33% - 12 ml  
Epsom - 2 g

Gips piwowarski - 1.5g  
Kwas mlekowy - 2 ml do całej objętości wody  
*May 2, 2021, 11:16 AM*