

Foggy session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.2 kg (74.4%)	80.5 %	4
Grain	Pszeniczny Weyermann	0.7 kg (16.3%)	85 %	4
Grain	Oats, Flaked	0.4 kg (9.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.7 %
Boil	Citra	30 g	15 min	12.7 %
Aroma (end of boil)	Citra	20 g	0 min	12.7 %
Aroma (end of boil)	Galaxy	30 g	0 min	18.6 %
Whirlpool	citra	40 g	15 min	1 %
Whirlpool	galaxy	70 g	15 min	1 %
Dry Hop	Nectarone	80 g	2 day(s)	10.5 %
Dry Hop	Mosaic	70 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
yeast side labs Manchester Ale	Ale	Liquid	50 ml	Yeast Side Labs

Notes

- woda kryształ żywiecki plus gips i sól, siarczki 115, chlorki 100

Whirlpool 15min 77-75 stopni

Start fermentacji w 18-20 stopniach. Chmielenie na zimno w 17 stopniach 2 dni.

Coldcrash 2 stopnie przez 1,5 dnia.

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