

# Foggy IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **88**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (55.6%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (5.6%)	78 %	4
Grain	Rye, Flaked	0.55 kg (10.2%)	78.3 %	4
Grain	Pszeniczny	0.5 kg (9.3%)	83 %	4
Grain	Słód owsiany Fawcett	0.5 kg (9.3%)	61 %	5
Grain	Płatki owsiane	0.55 kg (10.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	70 g	60 min	12 %
First Wort	Citra	30 g	70 min	12 %
Aroma (end of boil)	Mosaic Cryo	15 g	5 min	21.3 %
Aroma (end of boil)	Sabro Cryo	15 g	5 min	20.5 %
Whirlpool	Mosaic Cryo	35 g	15 min	21.3 %
Whirlpool	Sabro Cryo	35 g	15 min	20.5 %

Dry Hop	Talus Cryo	50 g	2 day(s)	15 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	11 g	Fermentis
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	9 g	Mash	60 min
Water Agent	CaCl	2 g	Mash	60 min
Water Agent	MgCl	1 g	Mash	60 min
Water Agent	CaCO3	1 g	Mash	60 min
Other	Łuska ryżowa	50 g	Mash	60 min
Water Agent	Kwas mlekowy	10 g	Mash	60 min
Water Agent	Enzym	3 g	Mash	60 min
Other	Pożywka	2 g	Boil	10 min
Other	SpringFerm	1 g	Boil	10 min

## Notes

- Profil wody(chmielowy):Ca-90.4/Mg-7.1/Na-4/Cl-47.8/SO4-149.1/HCO3-57  
 Sole, Enzym, Łuska ryżowa i 70g Citry dodane razem ze słodami na początku zacierania  
 Kwas mlekowy do korekty pH zacieru (5.30) i brzezki nastawnej (5.10)  
 30g Citry dodane do brzezki przedniej zaraz na początku filtracji  
 Brzezka nastawna dzielona na 2 fermentory, jeden fermentowany drożdżami K-97, drugi Verdant IPA  
 Plan fermentacji: start w 20°C i swobodny wzrost do 23°C  
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