

# Foggy IPA PintaxLidl vol2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **69 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount        | Yield  | EBC |
|-------|----------------|---------------|--------|-----|
| Grain | Pilzneński     | 4.5 kg (75%)  | 81 %   | 4   |
| Grain | Płatki owsiane | 1 kg (16.7%)  | 60 %   | 3   |
| Grain | Rye, Flaked    | 0.5 kg (8.3%) | 78.3 % | 4   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Sabro   | 30 g   | 10 min | 15 %       |
| Whirlpool | Sabro   | 70 g   | 10 min | 15 %       |
| Whirlpool | Idaho 7 | 100 g  | 5 min  | 12.7 %     |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 11 g   | Lallemand  |

## Notes

- Zacieranie 18 l +(1,6ml kwasu mlekowego)+ wystadzanie 10.8l + (3,5ml kwasu mlekowego)  
pH wody przed dodaniem ziarna 6.9  
pH zacieru 5,8  
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