

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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