

# Foggy IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **51**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 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 **14.7 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 **8 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3.4 kg (69.4%)	80.5 %	3
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Rice, Flaked	0.5 kg (10.2%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.6 %
Boil	Citra	10 g	15 min	13.6 %
Boil	Mosaic	15 g	15 min	11.8 %
Aroma (end of boil)	Citra	25 g	0 min	13.6 %
Whirlpool	Talus cryo	25 g	15 min	1 %
Whirlpool	Mosaic	35 g	15 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	50 ml	White Labs

## Notes

- Whirlpool 15min 79-73 stopnie  
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