

# 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 % |
|---------|------------|------|----------|------|

## 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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