

Foggy IPA #2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **47**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.6 kg (53.1%)	80 %	4
Grain	BESTMALZ - Best Wheat Malt	1.3 kg (26.5%)	82 %	4
Grain	Płatki ryżowe	0.5 kg (10.2%)	60 %	2
Grain	Płatki pszeniczne	0.5 kg (10.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	Amarillo	40 g	0 min	9.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Harris Pure Brew	10 g	Primary	7 day(s)
Water Agent	Gips piwowarski	8 g	Mash	60 min