

# Foggy IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **94**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 5.5 kg (78.6%) | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%)  | 78 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (7.1%)  | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (7.1%)  | 60 %  | 3   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Vermelho    | 50 g   | 60 min   | 9.1 %      |
| Whirlpool | Vermelho    | 40 g   | 60 min   | 9.1 %      |
| Whirlpool | Książęcy    | 40 g   | 60 min   | 8.3 %      |
| Whirlpool | Amora Preta | 40 g   | 60 min   | 9 %        |
| Dry Hop   | Książęcy    | 60 g   | 7 day(s) | 8.3 %      |
| Dry Hop   | Amora Preta | 70 g   | 7 day(s) | 9 %        |

## Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 200 ml | Lallemand  |