

Foggy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **4.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilzneński | 5 kg (76.9%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Rye, Flaked | 0.5 kg (7.7%) | 78.3 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Summit | 25 g | 60 min | 17 % |
| Boil | Wai-iti | 25 g | 5 min | 4.1 % |
| Aroma (end of boil) | Talus | 25 g | 15 min | 7.4 % |
| Boil | Talus | 25 g | 5 min | 7.4 % |
| Aroma (end of boil) | Wai-iti | 25 g | 15 min | 4.1 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 20 g | S |