

172 Foggy IPA PINTA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **53**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16.4 liter(s)**
- Trub loss **15 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (76.9%)	80.5 %	2
Grain	Płatki owsiane	0.35 kg (5.4%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (4.6%)	60 %	3
Grain	Weyermann - Carapils	0.2 kg (3.1%)	78 %	4
Grain	Rice, Flaked	0.25 kg (3.8%)	60 %	2
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.4 kg (6.2%)	99 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Simcoe	15 g	10 min	13.2 %
Boil	Chinook	30 g	60 min	13 %
Boil	Simcoe	35 g	10 min	13.2 %
Dry Hop	Idaho 7	50 g	5 day(s)	12.7 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Simcoe cryo	25 g	5 day(s)	20 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand