

199 Foggy IPA Brokreacja

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.4 kg (72.1%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.4 kg (6.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (13.1%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.5 kg (8.2%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Simcoe | 30 g | 30 min | 14.4 % |
| Boil | Riwaka | 50 g | 10 min | 5.2 % |
| Boil | Simcoe | 20 g | 5 min | 14.4 % |
| Dry Hop | Talus | 50 g | 5 day(s) | 8.2 % |
| Dry Hop | Riwaka | 50 g | 5 day(s) | 4.3 % |
| Dry Hop | Sabro Cryo | 25 g | 5 day(s) | 21 % |
| Dry Hop | Citra Cryo | 25 g | 5 day(s) | 21 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| Fermo ale new e | Ale | Liquid | 600 ml | --- |