

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 |