

# Foggy IPA

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- 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          |