

# Foggy IPA na PintaLidl

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (70.5%)	82 %	4
Grain	Płatki owsiane	1 kg (16.4%)	60 %	3
Grain	Rice, Flaked	0.8 kg (13.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	columbus	15 g	60 min	12.9 %
Whirlpool	Mosaic	35 g	15 min	10 %
Whirlpool	Sabro	35 g	15 min	15 %
Dry Hop	Citra	100 g	3 day(s)	13.9 %
Dry Hop	Sabro	65 g	3 day(s)	15 %
Dry Hop	Mosaic	65 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand

## Notes

- Woda  
zacieranie 21.5L 12 RO + 9.5 kran -> kwas mlekowy 2ml, 2 gr gips  
wysładzanie 6 RO + 3 kran -> kwas mlekowy 2.5 ml  
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