

# Foggy NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **75 C**, Time **70 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **70 min** at **75C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting - pils	2 kg (62.5%)	82 %	3
Grain	Viking Wheat Malt	0.6 kg (18.8%)	83 %	5
Grain	Płatki owsiane	0.3 kg (9.4%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (9.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	10 min	12.6 %
Boil	Nelson Sauvín	15 g	10 min	11.2 %
Dry Hop	Galaxy	40 g	3 day(s)	15 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	100 ml	White Labs

## Notes

- Woda RO jonizowana  
Chlorek wapnie 33% - 12 ml  
Epsom - 2 g

Gips piwowarski - 1.5g  
Kwas mlekowy - 2 ml do całej objętości wody  
*May 2, 2021, 11:16 AM*