

#47 Foggy IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **103**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **73C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.35 kg (70.2%)	81 %	4
Grain	Wheat, Flaked	0.9 kg (14.5%)	80 %	4
Grain	Oats, Flaked	0.5 kg (8.1%)	80 %	2
Sugar	Cane (Beet) Sugar	0.45 kg (7.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	89 g	60 min	11.5 %
Whirlpool	Simcoe	50 g	1 min	13.2 %
Whirlpool	Nelson Sauvignon	100 g	1 min	11 %
Dry Hop	Simcoe	75 g	2 day(s)	13.2 %
Dry Hop	Nelson Sauvignon	100 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	150 ml	Wyeast Labs