

Cytrusowa Foggy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **3.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (74.6%) | 80 % | 2.5 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.5%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.2 kg (3%) | 78 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (7.5%) | 70 % | 2 |
| Grain | Płatki owsiane | 0.5 kg (7.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Amarillo | 20 g | 15 min | 9.5 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Whirlpool | Citra | 25 g | 15 min | 12 % |
| Whirlpool | Mosaic | 25 g | 15 min | 10 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|-------|
| Water Agent | Gips | 4 g | Mash | --- |
| Water Agent | Chlorek wapnia | 4 g | Mash | --- |
| Water Agent | Witamina C | 2 g | Boil | 5 min |