

# Foggy IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **95**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (75%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	12.9 %
Boil	Amarillo	40 g	60 min	8 %
Boil	Nectaron	25 g	30 min	13.5 %
Whirlpool	Nectaron	25 g	7 min	13.6 %
Dry Hop	Nelson Sauvín	40 g	7 day(s)	11 %

## Yeasts

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