Foggy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **4.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(76.9%)*	81 %	4
Grain	Weyermann - Carapils	0.5 kg *(7.7%)*	78 %	4
Grain	Rye, Flaked	0.5 kg *(7.7%)*	78.3 %	4
Grain	Pszeniczny	0.5 kg *(7.7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	60 min	17 %
Boil	Wai-iti	25 g	5 min	4.1 %
Aroma (end of boil)	Talus	25 g	15 min	7.4 %
Boil	Talus	25 g	5 min	7.4 %
Aroma (end of boil)	Wai-iti	25 g	15 min	4.1 %
Dry Hop	Citra	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	20 g	S

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.