

Foggy - 1st beer anniversary IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 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 **68 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 2 kg (62.5%) | 81 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.7 kg (21.9%) | 82 % | 4 |
| Grain | Simpsons - Golden Naked Oats | 0.2 kg (6.2%) | 73 % | 20 |
| Grain | Heritage Crystal Malt | 0.1 kg (3.1%) | 72 % | 175 |
| Grain | Rice, Flaked | 0.2 kg (6.2%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 5 g | 15 min | 12.9 % |
| Boil | Mosaic | 5 g | 15 min | 12.3 % |
| Boil | Simcoe | 5 g | 15 min | 13.2 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 12.9 % |
| Aroma (end of boil) | Mosaic | 5 g | 5 min | 12.3 % |
| Aroma (end of boil) | Simcoe | 5 g | 5 min | 13.2 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12.9 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 12.3 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.2 % |
|---------|--------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp066 | Ale | Slant | 200 ml | white labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | whirlfloc | 1 g | Boil | 5 min |