

# Foggy IPA / APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **66 liter(s)**
- Trub loss **1 %**
- Size with trub loss **71.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **81.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.5 liter(s)**
- Total mash volume **62 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **46.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **50.2 liter(s)** of **76C** water or to achieve **81.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 11.5 kg (74.2%) | 82 %  | 4   |
| Grain | płatki ryżowe       | 2 kg (12.9%)    | 85 %  | 2   |
| Grain | Pszeniczny          | 1.5 kg (9.7%)   | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (3.2%)   | 85 %  | 3   |

## Hops

| Use for   | Name                 | Amount | Time   | Alpha acid |
|-----------|----------------------|--------|--------|------------|
| Boil      | lunga                | 30 g   | 60 min | 12.4 %     |
| Whirlpool | Cascade 90C -30min   | 100 g  | 30 min | 7 %        |
| Whirlpool | Cascade 80C - 20 min | 100 g  | 20 min | 7 %        |