

Foggy IPA PintaxLidl vol2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **69 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (75%)	81 %	4
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3
Grain	Rye, Flaked	0.5 kg (8.3%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	30 g	10 min	15 %
Whirlpool	Sabro	70 g	10 min	15 %
Whirlpool	Idaho 7	100 g	5 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Notes

- Zacieranie 18 l +(1,6ml kwasu mlekowego)+ wysładzanie 10.8l + (3,5ml kwasu mlekowego)
pH wody przed dodaniem ziarna 6.9
pH zacieru 5,8
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