

# Foggy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **3.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|-------------------------------------------|---------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (74.6%)  | 80 %  | 2.5 |
| Grain | Weyermann<br>pszeniczny jasny             | 0.5 kg (7.5%) | 80 %  | 6   |
| Grain | Weyermann -<br>Carapils                   | 0.2 kg (3%)   | 78 %  | 4   |
| Grain | Rice, Flaked                              | 0.5 kg (7.5%) | 70 %  | 2   |
| Grain | Płatki owsiane                            | 0.5 kg (7.5%) | 60 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 30 g   | 60 min | 9.5 %      |
| Boil                | Amarillo | 20 g   | 15 min | 9.5 %      |
| Boil                | Amarillo | 25 g   | 5 min  | 9.5 %      |
| Aroma (end of boil) | Ekuanot  | 25 g   | 0 min  | 14 %       |
| Aroma (end of boil) | Cascade  | 25 g   | 0 min  | 6 %        |
| Whirlpool           | Ekuanot  | 25 g   | 15 min | 14 %       |
| Whirlpool           | Cascade  | 25 g   | 15 min | 6 %        |

|         |         |      |          |      |
|---------|---------|------|----------|------|
| Dry Hop | Ekuanot | 50 g | 3 day(s) | 14 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 %  |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type        | Name           | Amount | Use for | Time  |
|-------------|----------------|--------|---------|-------|
| Water Agent | Gips           | 4 g    | Mash    | ---   |
| Water Agent | Chlorek wapnia | 4 g    | Mash    | ---   |
| Water Agent | Witamina C     | 2 g    | Boil    | 5 min |