

SESSION FOGGY IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **47**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (62.5%)	81 %	5
Grain	Viking Wheat Malt	0.5 kg (10.4%)	83 %	5
Grain	Słód owsiany Fawcett	0.5 kg (10.4%)	61 %	5
Grain	Płatki owsiane	0.4 kg (8.3%)	60 %	3
Grain	Płatki ryżowe	0.4 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	1 min	13 %
Boil	Nelson Sauvín	50 g	1 min	11 %
Whirlpool	Cryo Simcoe	25 g	0 min	24 %
72 C 20 min				
Whirlpool	Książęcy	50 g	0 min	7 %
72 C 20 min				
Whirlpool	Amora Preta	50 g	0 min	10.5 %
72 C 20 min				

Dry Hop	Cryo Mosaic	25 g	2 day(s)	22 %
Dry Hop	Talus	50 g	2 day(s)	8 %
Dry Hop	Nelson Sauvin	50 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	250 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Witamina C	4 g	Bottling	---