

FOGGY IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **71**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **76 C**, Time **1 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (28.2%)	80 %	4
Grain	Weyermann - Pilsner Malt	3 kg (42.3%)	81 %	5
Grain	Płatki owsiane	0.8 kg (11.3%)	60 %	3
Grain	Rice, Flaked	0.8 kg (11.3%)	70 %	2
Grain	Viking Wheat Malt	0.5 kg (7%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	13 %
Boil	Citra	25 g	1 min	12 %
Boil	Mosaic	25 g	1 min	10 %
Boil	Nelson Sauvign	25 g	1 min	11 %
Whirlpool	Citra	25 g	25 min	12 %
72 C 30 minut				
Whirlpool	Mosaic	25 g	25 min	10 %
72 C 30 minut				

Whirlpool	Nelson Sauvignon	25 g	25 min	11 %
72 C 30 minut				
Dry Hop	Cryo Mosaic	25 g	10 day(s)	20 %
3 dzień fermentacji				
Dry Hop	Cryo Simcoe	25 g	10 day(s)	20 %
Dry Hop	Cryo Mosaic	25 g	2 day(s)	20 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

Extras

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