

THE FOG

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 3.5 kg (46.7%) | 81 % | 4 |
| Grain | Pilzński | 2.5 kg (33.3%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (8%) | 85 % | 3 |
| Sugar | Cukier | 0.3 kg (4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| First Wort | Galaxy | 25 g | 60 min | 15 % |
| Boil | Galaxy | 25 g | 0 min | 15 % |
| Whirlpool | Mosaic | 30 g | 60 min | 10 % |
| Whirlpool | Denali | 30 g | 60 min | 12 % |
| Whirlpool | Citra | 30 g | 60 min | 12 % |
| Whirlpool | El Dorado | 30 g | 60 min | 15 % |
| Dry Hop | Citra | 60 g | 8 day(s) | 12 % |
| Dry Hop | Galaxy | 60 g | 8 day(s) | 15 % |

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|---------|-----------|------|----------|------|
| Dry Hop | El Dorado | 60 g | 8 day(s) | 15 % |
| Dry Hop | Denali | 60 g | 8 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 8 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 4 g | Mash | 60 min |
| Fining | mech | 5 g | Boil | 15 min |

Notes

- Galaxy 0' dalej naturalne chłodzenie, reszta od 88oC przez 40 min.
Oct 18, 2017, 9:57 PM