

## Vermoncik London Fog

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **67.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

### Fermentables

| Type  | Name                 | Amount          | Yield  | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Płatki pszeniczne    | 2 kg (14.8%)    | 85 %   | 3   |
| Grain | Płatki owsiane       | 2 kg (14.8%)    | 85 %   | 3   |
| Grain | Mep Pilsner          | 9.25 kg (68.5%) | 82.4 % | 4   |
| Grain | Abbey Malt Weyermann | 0.25 kg (1.9%)  | 75 %   | 45  |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Citra         | 7 g    | 60 min   | 12 %       |
| Boil      | Citra         | 50 g   | 5 min    | 12 %       |
| Boil      | Mosaic        | 37 g   | 5 min    | 10 %       |
| Boil      | Galaxy        | 25 g   | 5 min    | 15 %       |
| Whirlpool | Nelson Sauvin | 25 g   | 15 min   | 11 %       |
| Whirlpool | Galaxy        | 25 g   | 15 min   | 15 %       |
| Whirlpool | Mosaic        | 25 g   | 15 min   | 10 %       |
| Whirlpool | Citra         | 25 g   | 15 min   | 12 %       |
| Dry Hop   | Citra         | 42 g   | 2 day(s) | 12 %       |
| Dry Hop   | Mosaic        | 50 g   | 2 day(s) | 10 %       |
| Dry Hop   | Galaxy        | 50 g   | 2 day(s) | 15 %       |
| Dry Hop   | Nelson Sauvin | 25 g   | 2 day(s) | 11 %       |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 120 ml | Wyeast Labs |