

# London Fog APA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **68 C**, Time **100 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1.6 kg (64%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (20%)	85 %	3
Grain	Płatki owsiane	0.4 kg (16%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey	100 g	Secondary	2 day(s)