

London Fog APA

- 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) |