

# New England IPA - London Fog

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 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	Weyermann - Pilsner Malt	6 kg (44.4%)	81 %	5
Grain	Pszeniczny	1 kg (7.4%)	85 %	4
Grain	Weyermann - Pale Ale Malt	6 kg (44.4%)	85 %	7
Grain	Żytni	0.5 kg (3.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Centennial	15 g	30 min	9.1 %
Boil	Cascade	15 g	30 min	6.8 %
Boil	Sabro	15 g	30 min	15.1 %
Boil	Centennial	15 g	20 min	9.1 %
Boil	Cascade	15 g	20 min	6.8 %
Boil	Sabro	15 g	20 min	15.1 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Cascade	15 g	15 min	6 %
Boil	Sabro	15 g	15 min	15.1 %
Boil	Centennial	15 g	10 min	9.1 %
Boil	Cascade	15 g	10 min	6.8 %
Boil	Sabro	15 g	10 min	15.1 %
Aroma (end of boil)	Centennial	30 g	0 min	9.1 %
Aroma (end of boil)	Cascade	30 g	0 min	6.8 %
Aroma (end of boil)	Sabro	30 g	0 min	15.1 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %

Dry Hop	Sabro	100 g	3 day(s)	15.1 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	200 ml	Browar Podgórz