

# Vermoncik London Fog

- Gravity **14.3 BLG**
- ABV ---
- 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