

# Blinding FOG

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (65.7%)	81 %	4
Grain	Viking Pale Ale malt	0.2 kg (5.7%)	80 %	5
Grain	Żytni	0.5 kg (14.3%)	85 %	8
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	15.5 %
Aroma (end of boil)	Eureka!	5 g	10 min	18 %
Aroma (end of boil)	Calypso	5 g	10 min	5 %
Dry Hop	Eureka!	5 g	---	18 %
Dry Hop	Calypso	5 g	---	5 %
Dry Hop	Jarrylo	5 g	---	15 %

## Yeasts

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