

Vermoncik London Fog

- Gravity **14.3 BLG**
- ABV **5.9 %**
- 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 |