

# 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 % |
|---------|-------|-------|----------|--------|

## Yeasts

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