THE FOG

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.5 kg *(46.7%)*	81 %	4
Grain	Pilzneński	2.5 kg *(33.3%)*	81 %	4
Grain	Płatki pszeniczne	0.6 kg *(8%)*	85 %	3
Grain	Płatki owsiane	0.6 kg *(8%)*	85 %	3
Sugar	Cukier	0.3 kg *(4%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
First Wort	Galaxy	25 g	60 min	15 %
Boil	Galaxy	25 g	0 min	15 %
Whirlpool	Mosaic	30 g	60 min	10 %
Whirlpool	Denali	30 g	60 min	12 %
Whirlpool	Citra	30 g	60 min	12 %
Whirlpool	El Dorado	30 g	60 min	15 %
Dry Hop	Citra	60 g	8 day(s)	12 %
Dry Hop	Galaxy	60 g	8 day(s)	15 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	El Dorado	60 g	8 day(s)	15 %
Dry Hop	Denali	60 g	8 day(s)	12 %
Dry Hop	Mosaic	30 g	8 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Fining	mech	5 g	Boil	15 min

Notes

- Galaxy 0' dalej naturalne chłodzenie, reszta od 88oC przez 40 min.
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