

# NEIPA na LONDON FOG'ach

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (46.7%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (26.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.7%)	79 %	16
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.3 %
Whirlpool	Citra	50 g	25 min	12 %
Whirlpool	Centennial	50 g	25 min	9.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Centennial	30 g	3 day(s)	9.5 %
Dry Hop	Amarillo	40 g	2 day(s)	9 %
Dry Hop	Simcoe	45 g	2 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
London Fog	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Kwas Askorbinowy	4 g	Bottling	---