

## NEIPA London Ale 3

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **16**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	5 kg (67.6%)	80.5 %	2
Grain	Oats, Flaked	1 kg (13.5%)	80 %	2
Grain	Spelled flaked	0.4 kg (5.4%)	60 %	4
Grain	Viking Malt - malted oat	0.6 kg (8.1%)	61 %	5
Grain	Weyermann - Carapils	0.4 kg (5.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	100 g	15 min	7.1 %
Dry Hop	Talus	100 g	3 day(s)	7.4 %
Dry Hop	Strata	100 g	3 day(s)	14 %
Dry Hop	Mosaic	100 g	3 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	150 ml	Wyeast Labs

## Notes

- Water RO:regular 1:1  
Mashing: 27,5L - 3,5 ml lactic acid  
Sparging: 6L - 2 ml lactic acid  
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