

## 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  
*Aug 18, 2023, 4:38 PM*