

# NEIPA na LONDON FOG'ach ver.3

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **47**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **30.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (25.9%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (25.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4
Grain	Weyermann - Wiedieński	0.23 kg (3%)	81 %	8
Grain	Płatki owsiane	1 kg (12.9%)	85 %	3
Grain	Słód owsiany Fawcett	1 kg (12.9%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (6.5%)	60 %	3
Grain	Płatki żytnie	0.5 kg (6.5%)	60 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	25 g	60 min	8 %
Whirlpool	Ahtanum	60 g	25 min	4.7 %
Whirlpool	Chinook	22 g	25 min	13 %
Whirlpool	Centennial	40 g	25 min	10.5 %
Dry Hop	African Queen	80 g	3 day(s)	14 %
Dry Hop	Mandarina Bavaria	100 g	2 day(s)	7.7 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
London Fog	Ale	Slant	100 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Kwas Askorbinowy	4 g	Bottling	---