

NEIPA London Ale 3

- 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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