

Session NEIPA London Ale 3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **30 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (73.7%)	82 %	4
Grain	Platki owsiane	1 kg (26.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook PP	30 g	15 min	13 %
Whirlpool	Columbus PP	20 g	15 min	16.2 %
Dry Hop	Mosaic PP	60 g	3 day(s)	11.6 %
Dry Hop	Nelson Sauvín PP	60 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	100 ml	Wyeast Labs

Notes

- woda RO modyfikowana:
zacieranie 14.5L
chlorek wapnia - 2.8gr

gips - 1.4 gr

wyśładzanie 6.5L
chlorek wapnia 4gr
gips 2gr

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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