

# BeerCalc: Keldling Brew - Hard, Soft & Hazy - NEIPA

Style: New England IPA

Brewer: Keld Ølykke

## Vital Statistics

Volume	26 litres
OG	1070
Boil Volume	24 litres
Boil gravity	1076
Alcohol (ABV)	6.6 %
Colour	8 EBC (Golden)
Bitterness	44 IBU
BU:GU	0.63
FG	1020



## Fermentables

Pilsner Malt	3 EBC	5000 g
Unmalted Barley	3 EBC	1200 g
Acidulated Malt	5 EBC	200 g
Maltodextrin	0 EBC	500 g
Cane Sugar (light)	20 EBC	336 g
		<b>7236 g</b>

## Mash schedule

Mash step	70 °C	90 min
Total grain weight for mash: 6400 g		

## Hops

Simcoe	13.0 %	5 g	60 min
Simcoe	13.0 %	10 g	30 min
Simcoe	13.0 %	20 g	15 min
Hallertau Blanc	9.5 %	70 g	5 min
Pacific Gem	14.2 %	70 g	5 min

## Misc Ingredients

## Fermentation

Fermentation	Imperial A38 Juice	20 °C	20 days
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## Details

Brew#122

Organic New England IPA.

Ideas:

- Medium water: ~14dH (half and half of 21dH & 7dH),
- Simple malt body: Org. Pilz (Fuglsang, Humlecentralen),
- Color & Complexity: ,
- Body: Org. Barley flakes (Urtekram),
- Pine, Spice hops: Org. Simcoe (2020, Humlegården),
- Grape, Flower hops: Org. H. Blanc (2019, Humlecentralen),
- Berry hops: Org. Pacific Gem (2019, Humlegården),
- Yeasts: 2L Juicy A38 (2021, Imperial, Humlegården).

Notes:

- "Boil" at 80degC (Raw),
- Cane sugar is in 2L yeast starter.

2022MAR06 Brewed PH: ? BG: 1070 24L OG: 1070 26L

2022APR04 FG: 1020 PH: 4.75 A)17L B) 6L