

Batch #7 - Mar 26, 2022

CryoNeipa - 6%

New England IPA

Brewer: Sonicus

Type: All Grain

IBU : 41 (Tinseth)
 BU/GU : 0.68
 Color : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054
 Original Gravity : 1.060
 Final Gravity : 1.014

Fermentables (9.5 kg)

7 kg - Extra Pale Malt 3.4 EBC (73.7%)
 1.5 kg - Naked Oat Malt 5 EBC (15.8%)
 500 g - Oat Hulls 0 EBC (5.3%)
 500 g - Oats, Flaked 2 EBC (5.3%)

Hops (225 g)

10 min - 25 g - Citra (Cryo) - 22.6% (17 IBU)
 10 min - 25 g - Idaho #7 (Cryo) - 20% (15 IBU)

Hop Stand

30 min hopstand @ 75 °C
 30 min 75 °C - 25 g - Citra (Cryo) - 22.6% (5...
 30 min 75 °C - 25 g - Idaho #7 - 20% (4 IBU)

Dry Hops

5 days - 75 g - Idaho #7 (Cryo) - 20%
 5 days - 50 g - Citra (Cryo) - 22.6%

Miscellaneous

Mash - 10.4 g - Calcium Chloride (CaCl2) 33%
 Mash - 6.6 g - Epsom Salt (MgSO4)
 Mash - 11.6 g - Gypsum (CaSO4)
 Mash - 2.9 ml - Phosphoric Acid 75%

Yeast

2 pkg - Lallemend (LalBrew) Verdant IPA

Oma kattila 45

Batch Size : 32 L
 Boil Size : 41.59 L
 Post-Boil Vol : 37.29 L

Mash Water : 36.8 L
 Sparge Water : 11.77 L
 Boil Time : 60 min
 Total Water : 48.57 L

Brewhouse Efficiency: 70%
 Mash Efficiency: 78.3%

Mash Profile

High fermentability
 66 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

Espoo (Style - American IPA)
 Ca 100 Mg 15 Na 7 Cl 50 SO 194

SO/Cl ratio: 3.9
 Mash pH: 5.41

Measurements

Mash pH:
 Boil Volume: 41.5
 Pre-Boil Gravity: 1.050
 Post-Boil Kettle Volume: 36.5
 Original Gravity: 1.059
 Fermenter Top-Up:
 Fermenter Volume: 34
 Final Gravity: 1.009
 Bottling Volume:



7 EBC

Batch Log	
March 26, 2022	Brew Date
March 26, 2022	Fermentation Start
March 26, 2022 12:11 PM	Status: Brewing
March 26, 2022 8:58 PM	Status: Fermenting
April 4, 2022 8:39 PM	Status: Conditioning

Batch #7 - Mar 26, 2022

Batch Log	
April 4, 2022	Bottling Date
April 4, 2022 8:40 PM	Status: Completed