

Uiltje - Hats, Hops & Warm Socks (clone) - 8.3%

Hazy IPA (New England / NEIPA)

Author: The Thirsty Otter

Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.37
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.059
 Original Gravity : 1.077
 Final Gravity : 1.014

Fermentables (2.05 kg)

900 g - Chateau Pale Ale 8.5 EBC (43.9%)
 400 g - Chateau Oat 2.3 EBC (19.5%)
 400 g - Wheat Malt 5.5 EBC (19.5%)
 ^ Lot # (09.09.2021)
 ^ Brouwmaatje (NL) 051.125.3
 300 g - Chateau Pilsen 2-Row 3.5 EBC (14.6%)
 ^ Lot # (15.09.2022)
 ^ Brouwmaatje (NL) BM-BL.051.002.4
 50 g - Økologiske Hel Byg (Unmalted Barley) 4...
 ^ Lot # (13.05.2024)
 ^ Fjaltring Købmandsgaard Aps

Hops (60 g)

15 min - 5 g - El Dorado (T90) - 11.8% (12 IBU)
 ^ The Malt Miller (UK) HOP-05-013
 15 min - 5 g - Elixir - 6% (6 IBU)

Hop Stand

15 min hopstand @ 80 °C
 15 min - 10 g - Ekuanot (HBC 366) (Equinox) (...
 ^ The Malt Miller (UK) HOP-05-019
 15 min - 10 g - El Dorado (T90) - 11.8% (5 IBU)
 ^ The Malt Miller (UK) HOP-05-013

Dry Hops

4 days - 15 g - Ekuanot (HBC 366) (Equinox) (...
 ^ The Malt Miller (UK) HOP-05-019
 4 days - 15 g - El Dorado (T90) - 11.8%
 ^ The Malt Miller (UK) HOP-05-013

Miscellaneous

Mash - 6.04 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.33 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.92 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.93 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 5 min - Boil - 1 g - Lemon Peel

Yeast

0.7 pkg - White Labs London Fog Ale WLP066

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 6.15 L
 Sparge Water : 3.7 L
 Boil Time : 60 min
 Total Water : 9.85 L



13 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 100 Mg 11 Na 16 Cl 155 SO 93 HCO 17

SO/Cl ratio: 0.6

Mash pH: 5.39

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Target: ABV = 8.3 %.

First attempt.