

Four Hops IPA - 6.6%

Hazy IPA (New England / NEIPA)
Author: The Thirsty Otter

Type: All Grain

IBU : 51 (Tinseth)
BU/GU : 0.81
Colour : 9 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.047
Original Gravity : 1.063
Final Gravity : 1.013

Fermentables (1.53 kg)
1.5 kg - Golden Promise Pale Ale Malt 5 EBC (...
^ The Malt Miller (UK) MAL-00-034
30 g - Sugar, Table (Sucrose) 2 EBC (2%)
^ Albert Heijn (NL)

Hops (64.8 g)
15 min - 5 g - Sabro (T90) - 14.8% (18 IBU)
^ The Malt Miller (UK) HOP-05-024
10 min - 5 g - Sabro (T90) - 14.8% (14 IBU)
^ The Malt Miller (UK) HOP-05-024
5 min - 5 g - Sabro (T90) - 14.8% (9 IBU)
^ The Malt Miller (UK) HOP-05-024

Hop Stand
20 min hopstand @ 80 °C
20 min 80 °C - 12 g - Sabro (T90) - 14.8% (10...
^ The Malt Miller (UK) HOP-05-024

Dry Hops
7 days - 12.6 g - Centennial - 9%
^ Worcester Hop Shop (UK)
7 days - 12.6 g - Citra - 13.8%
^ Worcester Hop Shop (UK)
7 days - 12.6 g - Simcoe (T90) - 13.3%
^ Lot # 694-201130-111430-176081-HOP-05-004-R...
^ The Malt Miller (UK) HOP-05-004

Miscellaneous
Mash - 5.71 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.87 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.88 g - Gypsum (CaSO4)
^ Brouwmaatje (NL)
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 4.5 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 4.82 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
60 min - Boil - 0.15 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 g - Irish Moss
^ Brouwstore (NL)
10 min - Boil - 1 items - Wort Chiller
^ Brouwstore (NL) 057.020.20

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

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

Mash Water : 4.5 L
Sparge Water : 4.82 L
Boil Time : 60 min
Total Water : 9.32 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
10 American DIPA (75 min)
67.6 °C - Strike Temp
62 °C - 45 min - Stir frequently
68 °C - 30 min - Stir frequently

Fermentation Profile
01 Ale + DR + Conditioning
17 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
17 °C - 14 days - Carbonation
15 °C - 27 days - Conditioning

Water Profile
NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 100 Mg 11 Na 3 Cl 134 SO 93 HCO 17

SO/Cl ratio: 0.7
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: