

Extract NEIPA - 8.3%

Hazy IPA (New England / NEIPA)  
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Type: Extract

IBU : 0 (Tinseth)  
BU/GU : 0  
Colour : 18 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.068  
Original Gravity : 1.072  
Final Gravity : 1.009

Fermentables (1.12 kg)

841 g - 10 min - Boil - Wheat Dry Extract 15....  
281 g - 10 min - Boil - Turbinado 19.7 EBC (25%)

Hops (41.4 g)

Dry Hops

7 days - 20.7 g - Citra - 13.8%  
^ Worchester Hop Shop (UK)  
7 days - 20.7 g - Mosaic - 11.6%  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Yeast

0.7 pkg - Fermentis SafAle English Ale S-04  
^ Lot # 220210 2022 062  
^ Brouwmaatje (NL) BM-BL.050.005.8

01 Brouwpunt 5L (10min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 6.26 L  
Post-Boil Vol : 5.96 L

Mash Water : 0 L  
Sparge Water : 0 L  
Boil Time : 10 min  
HLT Water : 6.38 L  
Top-Up Water : 6.38 L  
Total Water : 6.38 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
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

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



18 EBC

Recipe Notes

Target: ABV = 8.1 %, IBU = 0, SRM = 3,86, OG = 1.072, FG = 1.011.

Pitch 8 grams of yeast.

I add the dry hop addition at about 30 hours after pitching the yeast.  
At this time, with proper yeast management, fermentation has begun to taper off and I lock the lid down on my bucket to minimize oxygen exposure to the beer.  
After about a week, transfer immediately to the serving keg and as with any NEIPA, be sure to purge the keg with CO2.  
All told, the hands on time to make this was about 10 minutes.