

English Hopped New England IPA (Godiva) - 6%

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

Type: All Grain

IBU : 13 (Tinseth)  
BU/GU : 0.2  
Colour : 11 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.049  
Original Gravity : 1.064  
Total Gravity : 1.065  
Final Gravity : 1.019

**Fermentables (1.58 kg)**  
1.154 kg - Pale Ale Malt 8.5 EBC (73%)  
^ Lot # 20210909  
^ Brouwmaatje (NL) 051.011.5  
213 g - Flaked Oats 2 EBC (13.5%)  
^ Brouwmaatje (NL) BM/BL.051.163.4/1  
213 g - Wheat, Torrified 3.8 EBC (13.5%)  
^ Van Der Kooij Jubbega (NL) 264222  
23 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

**Hops (85 g)**

**Hop Stand**  
20 min hopstand @ 75 °C  
20 min 75 °C - 35 g - Harlequin (T90) - 10.4%...  
^ The Malt Miller (UK) HOP-04-028

**Dry Hops**  
14 days - 50 g - Godiva (Whole) - 7.52%  
^ Worcester Hop Shop (UK)

**Miscellaneous**  
Mash - 5.63 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.3 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.86 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.87 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

**Yeast**  
0.7 pkg - Lallemend (LalBrew) London  
^ Brouwmaatje (NL) BM-BL.050.616.2

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

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

Mash Water : 4.74 L  
Sparge Water : 4.66 L  
Boil Time : 60 min  
Total Water : 9.4 L



11 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
01 One Step Mash (60 min)  
74.4 °C - Strike Temp  
68 °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 98 Mg 11 Na 16 Cl 151 SO 91 HCO 17

SO/Cl ratio: 0.6  
Mash pH: 5.44  
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:

Recipe Notes

Target: ABV = 6.4 %, IBU = 15, EBC = ?, OG = 1.066, FG = 1.017.  
Sparge water temperature = 75 C.  
Vary the Dry hop with Harlequin/Olicana/Opus/Mystic or Godiva