

Saints - Neip Neip - 7%

New England IPA

Author: Saints

Type: All Grain

IBU : 30 (Tinseth)
BU/GU : 0.45
Colour : 10 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.059
Original Gravity : 1.068
Final Gravity : 1.015

Fermentables (1.76 kg)

617 g - Pale Malt, Golden Promise 5.9 EBC (35%)
617 g - Pilsner Malt 3.8 EBC (35%)
175 g - Gladfield Golden Naked Oats 2.8 EBC (...
175 g - Wheat Malt 4.2 EBC (9.9%)
89 g - Gladfield Sour Grapes Malt 6 EBC (5.1%)
89 g - Gladiator Malt 10 EBC (5.1%)

Hops (94.2 g)

15 min - 20.8 g - Kortegast (Whole) - 6% (23...
15 min - 6.2 g - Cascade (Whole) - 6% (7 IBU)

Hop Stand

0 min - 22.4 g - Tangerine Dream (Whole) - 11%

Dry Hops

3 days - 22.4 g - Cascade (Whole) - 6%
3 days - 22.4 g - Tangerine Dream (Whole) - 6%

Miscellaneous

Mash - 3.58 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.41 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.4 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
15 min - Boil - 1.217 g - Yeast Nutrients

Yeast

0.6 pkg - Lallemmand (LalBrew) Verdant IPA

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 5.29 L
Sparge Water : 3.38 L
Boil Time : 30 min
Total Water : 8.67 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
71 °C - Strike Temp
65 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Standard Pressure
20 °C - null Bar - 2 days - Start
22 °C - 0.69 Bar - 7 days - Pressure
3.5 °C - 0.69 Bar - 2 days - Cold Crash

Water Profile

01 NL Hoofddorp Rein Tap Water (2020-Q3 WQR)...
Ca 100 Mg 15 Na 68 Cl 179 SO 93 HCO 168

SO/Cl ratio: 0.5
Mash pH: 5.28
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

3 day dry hop addition is a 1L hop tea at start of conditioning period.