

AnOtter NEIPA (HBC 431) - 6.4%

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

Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.35
Colour : 8 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.047
Original Gravity : 1.061
Total Gravity : 1.063
Final Gravity : 1.014

Fermentables (1.56 kg)

1.115 kg - Low Colour Golden Promise 3 EBC (7...
^ The Malt Miller (UK) MAL-00-075
250 g - Pale Wheat Malt 3 EBC (16%)
^ The Malt Miller (UK) MAL-00-047
150 g - Flaked Oats Including Husk 2 EBC (9.6%)
^ The Malt Miller (UK) MAL-03-007
45 g - Caramalt 29.5 EBC (2.9%)
^ The Malt Miller (UK) MAL-01-014
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (41 g)

10 min - 3 g - HBC 431 (T-90) - 16% (8 IBU)
^ Yakima (https://www.yakimavalleyhops.com/pr...
5 min - 6 g - HBC 431 (T-90) - 16% (10 IBU)
^ Yakima (https://www.yakimavalleyhops.com/pr...

Hop Stand

10 min hopstand @ 80 °C
10 min - 7 g - HBC 431 (T-90) - 16% (4 IBU)
^ Yakima (https://www.yakimavalleyhops.com/pr...

Dry Hops

7 days - 15 g - HBC 431 (T-90) - 16%
^ Yakima (https://www.yakimavalleyhops.com/pr...
7 days - 10 g - Mosaic (T90) - 11.8%
^ The Malt Miller (UK) HOP-05-012

Miscellaneous

Mash - 5.76 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.31 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.88 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.88 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 88%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Bottling - 15 items - 33 cl Steinie bottle (s...
^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Imperial Yeast Juice A38

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

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

Mash Water : 4.68 L
Sparge Water : 4.7 L
Boil Time : 60 min
Total Water : 9.38 L



8 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

Ale
20 °C - 14 days - Primary

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 100 Mg 11 Na 16 Cl 154 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:

AnOtter NEIPA (HBC 431)

Recipe Notes

Target: ABV = 6.5, IBU = 25, EBC = 8.