

Juicifixion - 7%

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

Type: All Grain

IBU : 40 (Tinseth)
BU/GU : 0.58
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052
Original Gravity : 1.068
Final Gravity : 1.015

Fermentables (1.67 kg)

1.25 kg - Pale Ale Malt 6 EBC (74.9%)
^ The Malt Miller (UK) MAL-00-010
250 g - Pilsner 3.5 EBC (15%)
^ The Malt Miller (UK) MAL-00-074
100 g - Rolled Oats 2 EBC (6%)
^ The Malt Miller (UK) MAL-03-009
70 g - Torrified Wheat 3.9 EBC (4.2%)
^ The Malt Miller (UK) MAL-03-006

Hops (48 g)

20 min - 4 g - Citra - 13.8% (14 IBU)
^ Worcester Hop Shop (UK)
20 min - 4 g - Simcoe (T90) - 13.3% (14 IBU)
^ The Malt Miller (UK) HOP-05-004

Hop Stand

15 min hopstand @ 80 °C
15 min - 10 g - Citra - 13.8% (6 IBU)
^ Worcester Hop Shop (UK)
15 min - 10 g - Simcoe (T90) - 13.3% (6 IBU)
^ The Malt Miller (UK) HOP-05-004

Dry Hops

3 days - 10 g - Citra - 13.8%
^ Worcester Hop Shop (UK)
3 days - 10 g - Simcoe (T90) - 13.3%
^ The Malt Miller (UK) HOP-05-004

Miscellaneous

Mash - 5.77 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 - 0.89 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
60 min - Boil - 0.15 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 0.05 g - Lallemand Servomyces
^ Lot # 154001112904ABV
^ Brouwstore (NL) 050.620.4
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 : 4.8 L
Sparge Water : 4.62 L
Boil Time : 60 min
Total Water : 9.42 L



11 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
76 °C - 10 min - Mash Out

Fermentation Profile

Ale
30 °C - null Bar - 3 days - Primary

Water Profile

02 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: