

Mean Brews - NEIPA - 6%

New England IPA  
Author: Mean Brews

Type: All Grain

IBU : 39 (Tinseth)  
BU/GU : 0.62  
Colour : 12 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.048  
Original Gravity : 1.063  
Final Gravity : 1.017

Fermentables (1.57 kg)  
718 g - Pale Ale Malt 2-Row 7.9 EBC (45.8%)  
434 g - Pale Malt, Golden Promise 5.9 EBC (27...  
238 g - Oats, Flaked 2 EBC (15.2%)  
150 g - White Wheat Malt 4.7 EBC (9.6%)  
27 g - Honey Malt 49.5 EBC (1.7%)

Hops (132.3 g)

Hop Stand  
30 min hopstand @ 77.8 °C  
30 min 77.8 °C - 24.3 g - Citra - 12% (19 IBU)  
30 min 77.8 °C - 24.3 g - Mosaic - 12.25% (20...

Dry Hops  
7 days - 13.9 g - Amarillo - 9.2%  
7 days - 13.9 g - Citra - 12%  
7 days - 13.9 g - Mosaic - 12.25%  
4 days - 21 g - Citra - 12%  
4 days - 21 g - Mosaic - 12.25%

Miscellaneous  
Mash - 4.28 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.5 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.29 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.99 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
1 pkg - Wyeast Labs London Ale III 1318

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.7 L  
Sparge Water : 4.68 L  
Boil Time : 60 min  
Total Water : 9.38 L



12 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
High fermentability  
73.5 °C - Strike Temp  
67.2 °C - 60 min - Sacc  
75.6 °C - 15 min - Mashout

Fermentation Profile  
Ale  
19.4 °C -9 days - Primary

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 84 Mg 5 Na 24 Cl 134 SO 75 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:

Recipe Notes

Official Meanbrews Recipe

Important

1) start with RO water

2) do not vorlauf, stir before sparging and intermittantly during the sparge.

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## Recipe Notes

3) Do not cold crash

Pedigree:

Highest score from All Competitions - 40