

Citra APA (Sabro) - 4.6%

Hazy IPA (New England / NEIPA)

Author: Colliefish@homebrewinguk.com

Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.53
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.044
 Final Gravity : 1.009

Fermentables (1.15 kg)

1.025 kg - Pale Ale Golden Promise 5.5 EBC (8...
 69 g - Oats Malted 4 EBC (6%)
 57 g - BEST Chit Malt 2.5 EBC (5%)

Hops (110.7 g)

30 min - 0.2 g - Magnum - 10% (1 IBU)
 10 min - 2.4 g - Mosaic - 12.3% (6 IBU)
 10 min - 2.2 g - Citra - 12% (5 IBU)

Hop Stand

20 min hopstand @ 70 °C
 20 min 70 °C - 11 g - Citra - 12% (4 IBU)
 20 min 70 °C - 11 g - Mosaic - 11.3% (4 IBU)
 20 min 70 °C - 11 g - Sabro - 12.9% (4 IBU)

Dry Hops

Day 4 - 24.3 g - Citra - 12%
 Day 4 - 24.3 g - Mosaic - 12%
 Day 4 - 24.3 g - Sabro - 12.9%

Miscellaneous

Mash - 2.4 g - Calcium Chloride (CaCl2) 33 %
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.3 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.84 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.85 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 10 min - Boil - 0.609 g - Canning Salt (NaCl)
 10 min - Boil - 0.243 items - Protafloc
 10 min - Boil - 0.243 items - chiller

Yeast

0.4 pkg - WHC Lab Thermotolerant IPA Mango Ma...

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

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

Mash Water : 3.45 L
 Sparge Water : 5.53 L
 Boil Time : 60 min
 Total Water : 8.98 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 32 °C - 0.69 Bar - 6 days - Primary
 1 °C - null Bar - 3 days - crash

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: 5.33
 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: