

Even Otters Need Water - 6.2%

Hazy IPA (New England / NEIPA)

Author: The Thirsty Otter

Type: All Grain

IBU : 25 (Tinseth)
BU/GU : 0.4
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046
Original Gravity : 1.060
Total Gravity : 1.062
Final Gravity : 1.015

Fermentables (1.49 kg)

940 g - Pale Ale Malt 5.5 EBC (63.3%)
^ The Malt Miller (UK) MAL-00-042
228 g - Golden Promise Pale Ale Malt 5 EBC (1...
^ The Malt Miller (UK) MAL-00-034
128 g - Carapils 4 EBC (8.6%)
^ The Malt Miller (UK) MAL-01-016
64 g - Flaked Oats Including Husk 2 EBC (4.3%)
^ The Malt Miller (UK) MAL-03-007
63 g - Pale Wheat Malt 3 EBC (4.2%)
^ The Malt Miller (UK) MAL-00-047
63 g - Torrified Wheat 3.9 EBC (4.2%)
^ The Malt Miller (UK) MAL-03-006
24 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (96.9 g)

First Wort 60 - 1.2 g - Magnum - 12% (7 IBU)
60 min - 0.8 g - Magnum - 12% (4 IBU)

Hop Stand

30 min hopstand @ 75 °C
30 min 75 °C - 14.6 g - Citra - 12% (8 IBU)
30 min 75 °C - 7.3 g - Galaxy - 14% (5 IBU)

Dry Hops

2 days - 48.7 g - Citra - 12%
2 days - 24.3 g - Galaxy - 14%

Miscellaneous

Mash - 3.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.11 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.6 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
10 min - Boil - 0.06 g - Lallemund Servomyces
^ Brouwstore (NL) 050.620.4

Yeast

0.7 pkg - Lallemund (LalBrew) Verdant

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

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

Mash Water : 4.27 L
Sparge Water : 4.98 L
Boil Time : 60 min
Total Water : 9.25 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Medium fermentability
73.3 °C - Strike Temp
67 °C - 45 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 91 Mg 2 Na 50 Cl 158 SO 100 HCO 17

SO/Cl ratio: 0.6
Mash pH: 5.34
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:

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Recipe Notes

(pH - @ 20c) Mash, 5.2 - 5.3

Pre boil, 5 - 5.1

Post boil 4.9 - 5.05

Sparge 5.5 - 6

Post ferment 4.3

Post dry hop 4.5 - 4.8

Verdant Profile: Ca = 90, Mg = 2, Na = 50, Cl = 157, SO4 = 100, HCO3 = 17.