

xBmt-20190923 Cold-Side Oxidation: SMB At Packaging NEIPA - 6.2%

Hazy IPA (New England / NEIPA)
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Type: All Grain

IBU : 16 (Tinseth)
BU/GU : 0.25
Colour : 8 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.049
Original Gravity : 1.064
Final Gravity : 1.017

Fermentables (1.63 kg)
1.055 kg - Pale Malt (2 Row) US 3.9 EBC (64.9%)
293 g - Oats, Flaked 2 EBC (18%)
278 g - Wheat Malt, Pale (Weyermann) 3.9 EBC...

Hops (39.2 g)
60 min - 1.5 g - Hallertau Magnum - 11.1% (7...
5 min - 1.9 g - Centennial - 10% (2 IBU)
5 min - 1.9 g - Citra - 12% (2 IBU)
5 min - 1.9 g - Loral - 11.5% (2 IBU)
5 min - 1.9 g - Mosaic (HBC 369) - 12.25% (2...
1 min - 1.9 g - Centennial - 10% (0 IBU)
1 min - 1.9 g - Citra - 12% (0 IBU)
1 min - 1.9 g - Loral - 11.5% (0 IBU)
1 min - 1.9 g - Mosaic (HBC 369) - 12.25% (0...

Dry Hops
5 days - 7.5 g - Citra - 12%
5 days - 7.5 g - Loral - 11.5%
5 days - 7.5 g - Mosaic (HBC 369) - 12.25%

Miscellaneous
Mash - 0.58 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.56 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.47 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.47 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0 ml - 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 : 4.88 L
Sparge Water : 4.56 L
Boil Time : 60 min
Total Water : 9.44 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
03 Medium Body Profile (152F)
72.9 °C - Strike Temp
66.7 °C - 60 min - Mash In

Fermentation Profile
Imported
20 °C - 5 days - Primary
22.2 °C - 5 days - Secondary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 24 Mg 7 Na 26 Cl 54 SO 51 HCO 17

SO/Cl ratio: 1
Mash pH: 5.4
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

Water Profile: Ca 51 | Mg 20 | Na 38 | SO4 51 | Cl 54
<https://brulosophy.com/2019/09/23/cold-side-oxidation-impact-of-dosing-beer-with-sodium-metabisulfite-smb-at-packaging-exbeeriment-results/>