

Strangeways Brewing - Lemondrop NEIPA (clone) - 6.7%

New England IPA

Author:

Type: All Grain

IBU : 41 (Tinseth)
BU/GU : 0.65
Colour : 8 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.061
Total Gravity : 1.064
Final Gravity : 1.013

Fermentables (1.47 kg)

930 g - Premiere Pilsner Malt 4 EBC (63.3%)
^ The Malt Miller (UK) MAL-00-033
150 g - Flaked Barley 3 EBC (10.2%)
^ The Malt Miller (UK) MAL-03-005
110 g - Munich Malt I 15 EBC (7.5%)
^ The Malt Miller (UK) MAL-00-017
100 g - Corn Sugar (Dextrose) 0 EBC (6.8%)
100 g - Flaked Oats Including Husk 2 EBC (6.8%)
^ The Malt Miller (UK) MAL-03-007
50 g - Milk Sugar (Lactose) 0 EBC (3.4%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC (1.4%)
^ Albert Heijn (NL)

Hops (49 g)

60 min - 7 g - Centennial - 9% (31 IBU)
^ Worcester Hop Shop (UK)
10 min - 7.3 g - Lemondrop - 5.2% (7 IBU)
^ The Homebrew Company (UK)

Hop Stand

20 min hopstand @ 73 °C
20 min 73 °C - 22 g - Lemondrop - 5.2% (4 IBU)
^ The Homebrew Company (UK)

Dry Hops

2 days - 12.7 g - Lemondrop - 5.2%
^ The Homebrew Company (UK)

Miscellaneous

Mash - 5.59 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.3 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.85 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.86 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
10 min - Boil - 0.05 g - Lallemand Servomyces
^ Brouwstore (NL) 050.620.4
10 min - Boil - 1 items - Wort Chiller
^ Brouwstore (NL) 057.020.20
Bottling - 15 items - Steinie bottle 33 cl (s...
^ Brouwstore (NL) 017.500.0

Yeast

0.6 pkg - Lallemand (LalBrew) New England
^ The Malt Miller (UK) YEA-02-044

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

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

Mash Water : 3.87 L
Sparge Water : 5.25 L
Boil Time : 60 min
Total Water : 9.12 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
73.3 °C - Strike Temp
67 °C - 60 min - Mash
78 °C - 10 min - Mash out

Fermentation Profile

Ale
20 °C - 14 days - Primary
20 °C - 45 days - Conditioning

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: 5.38
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

Target: ABV = 6.6 %, IBU = 45