

New Zealand IPA (20241105) - 5.9%

Specialty IPA
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Type: All Grain

IBU : 59 (Tinseth)
BU/GU : 0.98
Colour : 10 EBC
Carbonation : 2.2 CO2-vol

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

Fermentables (1.48 kg)
1.419 kg - Maris Otter 5.5 EBC (96%)
^ The Malt Miller (UK) MAL-00-038
59 g - Golden Naked Oats 18 EBC (4%)

Hops (25.8 g)
60 min - 5.2 g - Southern Cross - 12.9% (31 IBU)
^ Brouwmaatje (NL) BM-HG. 470707 (/100 grams)
15 min - 10.3 g - Rakau - 8.6% (21 IBU)

Hop Stand
20 min hopstand @ 80 °C
20 min - 10.3 g - Nelson Sauvin (T90) - 10.7%...
^ The Malt Miller (UK) HOP-07-002

Miscellaneous
Mash - 0.18 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.47 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.18 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.51 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.44 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.3 pkg - Crossmyloof PIA

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

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

Mash Water : 4.43 L
Sparge Water : 4.87 L
Boil Time : 60 min
Total Water : 9.3 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 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
02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 110 Mg 18 Na 16 Cl 50 SO 274 HCO 31

SO/Cl ratio: 5.5
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:

Recipe Notes

Target: OG = 1.062.

New Zealand IPA.