

02. Hazy IPA (Dec 2024) - 7%

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

IBU : 47 (Tinseth)  
BU/GU : 0.67  
Colour : 11 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.071  
Original Gravity : 1.071  
Final Gravity : 1.018

Fermentables (1.74 kg)

1.273 kg - 60 min - Mash - Pale Malt, Golden...  
231 g - 60 min - Mash - Oats, Flaked 2.8 EBC...  
231 g - 60 min - Mash - Wheat White Malt 4.5...

Hops (73.2 g)

Hop Stand

30 min hopstand @ 82.2 °C  
30 min 82.2 °C - 17.7 g - Eclipse - 17.8% (24...  
^ 2024 YVH  
30 min 82.2 °C - 17.7 g - Galaxy - 17.2% (23...

Dry Hops

Day 5 - 18.9 g - Eclipse - 17.8%  
^ 2024 YVH  
Day 5 - 18.9 g - Galaxy - 16.4%

Miscellaneous

Mash - 4.75 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.26 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.73 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.73 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.6 ml - Lactic Acid 80% 88%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
10 min - Boil - 0.665 g - Yeast Nutrient (WLN...

Yeast

0.5 pkg - Imperial Yeast Juice A38

01 Brouwpunt 5L (no boil) (rev 4)

Batch Size : 5.6 L  
Boil Size : 5.96 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 5.21 L  
Sparge Water : 2.54 L  
Boil Time : 0 min  
Total Water : 7.75 L



11 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

2. Medium Body  
74.1 °C - Strike Temp  
67.8 °C - 60 min - Start

Fermentation Profile

A38 Juice  
18.3 °C - 0 Bar - 2 days - Pitch  
21.1 °C - 0 Bar - 3 days - Primary  
21.1 °C - 1.03 Bar - 2 days - Dry Hop  
2.8 °C - 1.03 Bar - 3 days - Cold Crash  
2.8 °C - 1.03 Bar - 5 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 100 Mg 11 Na 16 Cl 155 SO 93 HCO 17

SO/Cl ratio: 0.6  
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: