

AnOtter Raw NEIPA - 6.2%

Hazy IPA (New England / NEIPA)
Author: The Thirsty Otter

Type: All Grain

IBU : 46 (Tinseth)
BU/GU : 0.76
Colour : 9 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.061
Original Gravity : 1.061
Final Gravity : 1.014

Fermentables (1.5 kg)
1.5 kg - Golden Promise Pale Ale Malt 5 EBC (...
^ Brouwmaatje (NL) BM-SI.100292

Hops (115.4 g)

Hop Stand
30 min hopstand @ 78 °C
30 min 78 °C - 23.8 g - El Dorado (T90) - 11....
^ The Malt Miller (UK) HOP-05-013
30 min 78 °C - 23.8 g - Galaxy - 15.7% (23 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)
30 min 78 °C - 9.5 g - Mosaic - 11.6% (7 IBU)
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Dry Hops
Day 3 - 24.3 g - El Dorado (T90) - 11.8%
^ The Malt Miller (UK) HOP-05-013
Day 3 - 24.3 g - Galaxy - 15.7%
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)
Day 3 - 9.7 g - Mosaic - 11.6%
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Miscellaneous
Mash - 3.42 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.4 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.23 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.8 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
1 pkg - Lallemend (LalBrew) Verdant IPA

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 : 4.5 L
Sparge Water : 3.02 L
Boil Time : 0 min
Total Water : 7.52 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °C - 90 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 84 Mg 5 Na 24 Cl 133 SO 75 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:

Recipe Notes

Heat for 10 min @ 78 C.