

100 W - 4.6%

Hazy IPA (New England / NEIPA)  
Author: The Malt Miller

Type: All Grain

IBU : 21 (Tinseth)  
BU/GU : 0.46  
Colour : 9 EBC  
Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.039  
Original Gravity : 1.045  
Final Gravity : 1.010

Fermentables (1.2 kg)  
500 g - Extra Pale Malt 3 EBC (41.7%)  
^ The Malt Miller (UK) MAL-00-057  
500 g - Vienna Malt 7.5 EBC (41.7%)  
100 g - CaraGold 12 EBC (8.3%)  
^ The Malt Miller (UK) MAL-01-000  
50 g - Carapils 4 EBC (4.2%)  
^ Brouwnatje (NL) BM BL.051.307.7/1  
50 g - Flaked Oats Including Husk 2 EBC (4.2%)  
^ The Malt Miller (UK) MAL-03-007

Hops (48 g)  
30 min - 2 g - Centennial - 9% (7 IBU)  
^ Worcester Hop Shop (UK)

Hop Stand  
20 min hopstand @ 80 °C  
20 min - 10 g - Centennial - 9% (6 IBU)  
^ Worcester Hop Shop (UK)  
20 min - 10 g - Simcoe - 12.2% (8 IBU)  
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Dry Hops  
2 days - 18 g - Simcoe - 12.2%  
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)  
2 days - 8 g - Centennial - 9%  
^ Worcester Hop Shop (UK)

Miscellaneous  
Mash - 3.71 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %..  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.43 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.25 g - Epsom Salt (MgSO<sub>4</sub>)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.86 g - Gypsum (CaSO<sub>4</sub>)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
0.4 pkg - Lallemend (LalBrew) Verdant IPA  
^ The Malt Miller (UK) YEA-02-051

01 Brouwput 5L (30min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 6.86 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.6 L  
Sparge Water : 4.53 L  
Boil Time : 30 min  
Total Water : 8.13 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
01 One Step Mash (60 min)  
72.1 °C - Strike Temp  
66 °C - 60 min - Temperature

Fermentation Profile  
01 Ale + DR + Conditioning  
18 °C - 8 days - Primary  
21 °C - 4 days - Diacetyl rest  
10 °C - 2 days - Cold Dry Hoppping  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile  
02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl)...  
Ca 84 Mg 5 Na 24 Cl 133 SO 75 HCO 17

SO/Cl ratio: 0.6  
Mash pH 5.39  
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:



# 100 W

  
[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

Target: ABV = 4.5 % IBU = 30, OG = 1.045, FG = 1.011.

<https://www.themillier.co.uk/product/kitchen-brewer-100w-hazy-pale-ale-5l-all-grain-kit/>

The percentages of the grist are an assumption.