

NEIPA (New England Indian Pale Ale)

Specialty IPA (21 B)

Type: All Grain
Batch Size: 12.00 gal
Boil Size: 13.52 gal
Boil Time: 60 min
End of Boil Vol: 13.02 gal
Final Bottling Vol: 10.50 gal
Fermentation: Ale, Two Stage

Date: 14 Feb 2019
Brewer: Eddy
Asst Brewer:
Equipment: Eddys 26 Gallon
Efficiency: 70.00 %
Est Mash Efficiency: 72.9 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
18.82 gal	RO Water Ballpark	Water	1	-	-
19.90 g	Calcium Chloride (Mash)	Water Agent	2	-	-
7.49 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
2.29 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
1 lbs	Rice Hulls (Briess) (0.0 SRM)	Adjunct	5	2.7 %	0.12 gal
25 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	6	66.7 %	1.95 gal
5 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	7	13.3 %	0.39 gal
2 lbs	Barley, Flaked (1.7 SRM)	Grain	8	5.3 %	0.16 gal
2 lbs	Oats, Flaked (1.0 SRM)	Grain	9	5.3 %	0.16 gal
2 lbs	Wheat, Flaked (1.6 SRM)	Grain	10	5.3 %	0.16 gal
8.0 oz	Caramel Malt - 120L 6-Row (Briess) (120.0 SRM)	Grain	11	1.3 %	0.04 gal

Gravity, Alcohol Content and Color

Est Original Gravity: 1.077 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 8.0 %
Bitterness: 0.0 IBUs
Est Color: 7.6 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 5.50 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.53
Measured Mash PH: 5.20

Total Grain Weight: 37 lbs 8.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 50.87 qt of water at 163.3 F	150.0 F	75 min

Sparge: Fly sparge with 5.50 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 8.25 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Bottle with 8.25 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes