

HBC 630 - 7.6%

New England IPA

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Type: All Grain

IBU : 54 (Tinseth)
BU/GU : 0.86
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.062
Final Gravity : 1.004

Fermentables (1.6 kg)

1.017 kg - Pale 2-Row 3.5 EBC (63.7%)
203 g - Flaked Oats 4.3 EBC (12.7%)
153 g - Flaked Wheat 3.9 EBC (9.6%)
122 g - Lactose (Milk Sugar) 2 EBC (7.6%)
51 g - Caramel / Crystal 10L 19.7 EBC (3.2%)
51 g - Rice Hulls 0 EBC (3.2%)

Hops (60.3 g)

10 min - 6.9 g - HBC 630 - 13% (19 IBU)

Hop Stand

20 min hopstand @ 76.7 °C
20 min 76.7 °C - 53.4 g - HBC 630 - 13% (35 IBU)

Yeast

0.7 pkg - Fermentis / Safale Safale - Belgian...

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

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

Mash Water : 3.2 L
Sparge Water : 5.71 L
Boil Time : 60 min
Total Water : 8.91 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Mash Steps
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 45 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: