

English Hopped New England IPA (Opus) - 6.2%

New England IPA

Author: Paul Crowther

Type: All Grain

IBU : 15 (Tinseth)
 BU/GU : 0.23
 Colour : 12 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.049
 Original Gravity : 1.064
 Total Gravity : 1.066
 Final Gravity : 1.019

Fermentables (1.58 kg)

1.154 kg - Pale Ale Malt 8.5 EBC (73%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.011.5
 213 g - Flaked Oats Including Husk 2 EBC (13.5%)
 ^ The Malt Miller (UK) MAL-03-007
 213 g - Torrified Wheat 3.9 EBC (13.5%)
 ^ The Malt Miller (UK) MAL-03-006
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (85 g)

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 35 g - Harlequin (T90) - 10.4%...

Dry Hops

14 days - 50 g - Opus (CF182) (Whole) - 6.58%

Miscellaneous

Mash - 5.63 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.3 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.86 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.87 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.7 pkg - Danstar London

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

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

Mash Water : 4.1 L
 Sparge Water : 5.09 L
 Boil Time : 60 min
 Total Water : 9.19 L



12 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 74.4 °C - Strike Temp
 68 °C - 60 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 100 Mg 11 Na 16 Cl 154 SO 93

SO/Cl ratio: 0.6

Mash pH: 5.34

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

Target: ABV = 6.4 %, IBU = 15, EBC = ?, OG = 1.066, FG = 1.017.
 Sparge water temperature = 75 C.
 Vary the Dry hop with Harlequin/Olicana/Opus/Mystic.