

Riwaka's Comet NEIPA - 6%

Specialty IPA: New England IPA

Author: Geoffrey Shread

Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.57
 Colour : 9 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.054
 Total Gravity : 1.057
 Final Gravity : 1.011

Fermentables (1.37 kg)

1.003 kg - Pale 2-Row 4.9 EBC (73.5%)
 223 g - Flaked Oats 4.3 EBC (16.3%)
 139 g - Wheat 2.6 EBC (10.2%)
 29 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (58 g)

12 min - 4.9 g - Riwaka - 5.2% (5 IBU)
 12 min - 3.1 g - Comet - 9% (6 IBU)
 12 min - 2.5 g - Amarillo - 8.4% (4 IBU)
 12 min - 2.5 g - Galaxy (Whole) - 15.7% (7 IBU)
 5 min - 4.9 g - Riwaka - 5.2% (2 IBU)
 5 min - 3.1 g - Comet - 9% (3 IBU)
 5 min - 2.5 g - Amarillo - 8.4% (2 IBU)
 5 min - 2.5 g - Galaxy (Whole) - 15.7% (3 IBU)

Dry Hops

5 days - 16 g - Riwaka - 5.2%
 5 days - 8 g - Amarillo - 8.4%
 5 days - 8 g - Galaxy (Whole) - 15.7%

Miscellaneous

Mash - 5.5 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.3 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.84 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.85 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 10 min - Boil - 266.667 g - Whirlfloc

Yeast

0.6 pkg - CrossMyLoof CML Voss Kveik Ale Yeas...

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

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

Mash Water : 3.43 L
 Sparge Water : 5.55 L
 Boil Time : 60 min
 Total Water : 8.98 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 73.3 °C - Strike Temp
 67 °C - 60 min - Strike
 76 °C - 15 min - Infusion

Fermentation Profile

Imported
 38 °C - 0 days - Primary

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: 5.38
 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 = 5.75 %, IBU = 34.08, EBC = 8.29, OG = 1.054, FG = 1.010.