

Sabrotooth NEIPA v2 - 6.4%

New England IPA

Author: The Home Brew Network

Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.64
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.060
 Final Gravity : 1.011

Fermentables (1.46 kg)

595 g - Pilsner Malt 3.8 EBC (40.8%)
 441 g - Ale Malt 6 EBC (30.2%)
 132 g - Wheat Flaked 3.2 EBC (9%)
 110 g - Oats, Flaked 2 EBC (7.5%)
 72 g - Corn Sugar (Dextrose) 0 EBC (4.9%)
 66 g - Caramel Pils 5 EBC (4.5%)
 44 g - Wheat Malt Pale 3.9 EBC (3%)

Hops (74.8 g)

First Wort - 1.4 g - Citra - 12% (9 IBU)
 First Wort - 1.4 g - Mosaic - 12.25% (9 IBU)

Hop Stand

30 min hopstand @ 78.5 °C
 30 min 80 °C - 2.4 g - Citra - 12% (2 IBU)
 30 min 80 °C - 2.4 g - Mosaic - 12.25% (3 IBU)
 30 min 80 °C - 2.4 g - Sabro - 14% (3 IBU)
 20 min 78 °C - 3.7 g - Citra - 12% (3 IBU)
 20 min 78 °C - 3.7 g - Mosaic - 12.25% (3 IBU)
 20 min 78 °C - 3.7 g - Sabro - 14% (3 IBU)
 10 min 75 °C - 4.9 g - Citra - 12% (2 IBU)
 10 min 75 °C - 4.9 g - Mosaic - 12.25% (2 IBU)
 10 min 75 °C - 4.9 g - Sabro - 14% (2 IBU)

Dry Hops

7 days - 9.7 g - Citra - 12%
 7 days - 4.9 g - Mosaic - 12.25%
 7 days - 4.9 g - Sabro - 14%
 4 days - 9.7 g - Citra - 14%
 4 days - 4.9 g - Mosaic - 14%
 4 days - 4.9 g - Sabro - 14%

Miscellaneous

Mash - 6.46 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.3 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.44 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.45 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Lallemend (LalBrew) New England

01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 4.16 L
 Sparge Water : 4 L
 Boil Time : 60 min
 Top-Up Water : 1.05 L
 Total Water : 9.21 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 76 °C - 10 min - Mash Out

Fermentation Profile

Ale
 19 °C - 6 days - Primary
 21 °C - 4 days - Primary
 1 °C - 3 days - Cold Crash

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 100 Mg 7 Na 16 Cl 173 SO 50

SO/Cl ratio: 0.3
 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:

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Recipe Notes

See youtube for full creation video

Concentrate on milling the wheat and pre-soaking or cooking the oats and flaked wheat, it will help with conversion.

I've changed a few things since the video, upped the mash amount to 21L, played with the water just a touch.

My second batch I will be trying East Coast Lallemend yeast (NEIPA)

I've also upped the dry hop, just because :) Cheers!