

Oats in the Water - 8%

New England IPA

Author: Roach Brewing Co

Type: All Grain

IBU : 18 (Tinseth)
 BU/GU : 0.22
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.061
 Original Gravity : 1.079
 Final Gravity : 1.018

Fermentables (2.03 kg)

1.551 kg - Clear Choice Malt Extra Pale 3 EBC...
 ^ The Malt Miller (UK) MAL-00-009
 414 g - TMM Rolled Wheat Flakes 3 EBC (20.4%)
 ^ The Malt Miller (UK) MAL-03-013
 66 g - Caramel Pils 5 EBC (3.3%)

Hops (88.5 g)

Hop Stand

15 min hopstand @ 80 °C
 15 min 80 °C - 10 g - Citra - 13.7% (6 IBU)
 15 min 80 °C - 10 g - Mosaic - 12.25% (6 IBU)
 15 min 80 °C - 10 g - Simcoe - 13% (6 IBU)

Dry Hops

4 days - 19.5 g - Citra - 13.7%
 4 days - 19.5 g - Mosaic - 12.25%
 4 days - 19.5 g - Simcoe - 13%

Miscellaneous

Mash - 0.87 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.54 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.54 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.3 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.43 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.8 pkg - Lallemant (LalBrew) Verdant IPA
 ^ The Malt Miller (UK) YEA-02-051

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

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

Mash Water : 6.09 L
 Sparge Water : 3.74 L
 Boil Time : 60 min
 Total Water : 9.83 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Medium fermentability
 73.3 °C - Strike Temp
 67 °C - 75 min - Temperature
 76 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 7 days - Primary
 22 °C - 2 days - Secondary
 15 °C - 10 days - Cold Crash
 1.5 °C - 4 days - Cold Crash

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5
 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:

Recipe Notes

20% oats give this beer a fantastic mouthfeel, we chose not to add ricehulls and worked well super

Oats in the Water

Recipe Notes

juicy with the dry hop additions and hides the 7.9% ABV very well