

## English Hopped New England IPA (Olicana) - 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 - Olicana (T90) - 6.8%

### 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

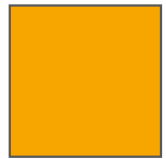
### Yeast

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.