

Other Half Brewing - All Together NEIPA (clone) - 6.4%

New England IPA

Author: The Malt Miller / Alastair Moore

Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.38
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046
 Original Gravity : 1.060
 Final Gravity : 1.011

Fermentables (1.5 kg)

1.057 kg - Pale Ale 5.5 EBC (70.7%)
 390 g - Oats, Flaked Malted 2.8 EBC (26.1%)
 49 g - Carapils/Carafoam 3.9 EBC (3.3%)

Hops (69.1 g)

60 min - 1.1 g - Columbus (Tomahawk) - 14% (7...
 10 min - 3.7 g - Mosaic - 12.25% (9 IBU)
 10 min - 2.4 g - Cascade - 5.5% (3 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 7.3 g - Mosaic - 12.25% (3 IBU)
 10 min - 5.6 g - Cascade - 5.5% (1 IBU)

Dry Hops

3 days - 18.7 g - Mosaic - 12.25%
 3 days - 10.5 g - Citra BBC Pure - 12%
 3 days - 10.5 g - Simcoe - 13%
 3 days - 9.3 g - Cascade - 5.5%

Miscellaneous

Mash - 5.71 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.31 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.87 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.88 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Fermentis Safale US-05

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

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

Mash Water : 4.49 L
 Sparge Water : 4.83 L
 Boil Time : 60 min
 Total Water : 9.32 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 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: 5.39
 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

Using recipe provided by The Malt Miller (www.themaltmiller.co.uk) but changed the dry hop schedule from 2 weeks (!) to 3 days.