

NEIPA with a-typical hops (20210402) - 5.6%

New England IPA

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Type: All Grain

IBU : 40 (Tinseth)
 BU/GU : 0.79
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.049
 Total Gravity : 1.051
 Final Gravity : 1.008

Fermentables (1.2 kg)

936 g - Pale Ale Malt 5.5 EBC (78.1%)
 ^ The Malt Miller (UK) MAL-00-042
 103 g - Pale Wheat Malt 3 EBC (8.6%)
 ^ The Malt Miller (UK) MAL-00-047
 103 g - Rolled Oats 2 EBC (8.6%)
 ^ The Malt Miller (UK) MAL-03-009
 56 g - Extra Light Crystal Malt 100 EBC (4.7%)
 ^ The Malt Miller (UK) MAL-01-031
 25 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (72.5 g)

First Wort - 5 g - Magnum - 10.7% (29 IBU)
 ^ The Malt Miller (UK) HOP-06-009

Hop Stand

10 min hopstand @ 80 °C
 10 min - 7.5 g - Ekuanot (T90) - 14.5% (5 IBU)
 10 min - 7.5 g - Idaho 7 - 13.1% (4 IBU)
 10 min - 7.5 g - Riwaka - 6.5% (2 IBU)

Dry Hops

10 days - 7.5 g - Ekuanot (T90) - 14.5%
 10 days - 7.5 g - Idaho 7 - 13.1%
 10 days - 7.5 g - Riwaka - 6.5%
 2 days - 7.5 g - Ekuanot (T90) - 14.5%
 2 days - 7.5 g - Idaho 7 - 13.1%
 2 days - 7.5 g - Riwaka - 6.5%

Miscellaneous

Mash - 0.98 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.63 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.97 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.34 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - White Labs London Fog Ale WLP066

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

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

Mash Water : 3.59 L
 Sparge Water : 5.44 L
 Boil Time : 60 min
 Total Water : 9.03 L



13 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5
 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:

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Recipe Notes

Target: ABV - 5.1 %, IBU = 25, EBC = ?, OG = 1.055, FG = 1.015.