

## NEIPAAAAA!!! - 7%

### New England IPA

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Type: All Grain

IBU : 39 (Tinseth)  
 BU/GU : 0.58  
 Colour : 11 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052  
 Original Gravity : 1.068  
 Final Gravity : 1.015

### Fermentables (1.71 kg)

1.404 kg - Pale Ale Malt 5.9 EBC (82.2%)  
 234 g - Pilsner Malt 3.3 EBC (13.7%)  
 70 g - Chateau Cara Clair 5.5 EBC (4.1%)

### Hops (58.1 g)

60 min - 3.8 g - Citra - 12% (20 IBU)  
 ^ Brouwstore (NL)  
 5 min - 2.4 g - Simcoe (T90) - 13.3% (4 IBU)  
 ^ The Malt Miller (UK) HOP-05-004

### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 12 g - Simcoe (T90) - 13.3% (8 IBU)  
 15 min - 10.7 g - Citra - 13.8% (7 IBU)

### Dry Hops

3 days - 12.2 g - Amarillo (T90) - 8.4%  
 3 days - 9.7 g - Simcoe (T90) - 13.3%  
 3 days - 7.3 g - Citra - 13.8%

### Miscellaneous

Mash - 5.83 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.31 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.89 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.9 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 0.05 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 10 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20

### Yeast

0.7 pkg - Lallemand (LalBrew) Voss Kveik  
 ^ The Malt Miller (UK) YEA-02-048

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

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

Mash Water : 5.12 L  
 Sparge Water : 4.4 L  
 Boil Time : 60 min  
 Total Water : 9.52 L



11 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  
 20 °C - 1 Bar - 4 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl))  
 Ca 100 Mg 11 Na 16 Cl 154 SO 93

SO/Cl ratio: 0.6  
 Mash pH: 5.38  
 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: