

## NEIPA 09 RA - 6%

### New England IPA

Author: Me

Type: All Grain

IBU : 42 (Tinseth)  
 BU/GU : 0.58  
 Color : 8 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.065  
 Original Gravity : 1.072  
 Final Gravity : 1.026

### Fermentables (7.45 kg)

3.87 kg - Golden Promise low colour 3 EBC (51...  
 1.49 kg - Oats, Flaked 2.8 EBC (20%)  
 750 g - Wheat Malt 4 EBC (10.1%)  
 580 g - Carapils 2.6 EBC (7.8%)  
 380 g - Maltodextrin 5.9 EBC (5.1%)  
 380 g - Naked Oat Malt 5 EBC (5.1%)

### Hops (440 g)

30 min - 50 g - Fuggles - 4.5% (17 IBU)

### Hop Stand

30 min hopstand @ 80 °C  
 30 min 80 °C - 100 g - Mosaic - 9.3% (15 IBU)  
 30 min 80 °C - 50 g - Citra - 12% (10 IBU)

### Dry Hops

Day 4 - 50 g - Mosaic CRYO - 20%  
 Day 4 - 40 g - Mosaic - 12%  
 4 days - 100 g - Motueka - 7%  
 4 days - 50 g - Citra CRYO - 25%

### Miscellaneous

Mash - 21.3 g - Calcium Chloride (CaCl2) 33%  
 Mash - 1.8 g - Gypsum (CaSO4)  
 Mash - 5 ml - Lactic Acid 80%  
 Sparge - 0.66 ml - Lactic Acid 80%

### Yeast

1 pkg - Wyeast Labs London Ale III 1318

### Starter

Step 1: 1.8 L (177 g DME / 216 g LME)  
 258 billion yeast cells  
 11 million cells / ml

### Grainfather G30

Batch Size : 23 L  
 Boil Size : 26 L  
 Post-Boil Vol : 25 L

Mash Water : 22.59 L  
 Sparge Water : 9.07 L  
 Boil Time : 30 min  
 Total Water : 31.66 L

Brewhouse Efficiency: 72%  
 Mash Efficiency: 75.1%

### Mash Profile

More dextrinous  
 70 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 18 °C - 10 days - Primary  
 21 °C - 3 days - D rest  
 4 °C - 3 days - CC + DH

### Water Profile

helsinki vesi (NEIPA UUSI)  
 Ca 108 Mg 1 Na 7 Cl 148 SO 59

SO/Cl ratio: 0.4  
 Mash pH: 5.34  
 Sparge pH: 5

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



8 EBC