

# Avg. Perfect Northeast IPA (NEIPA)

Created Tuesday May 31st 2016



kcq101

Method: **All Grain** Style: **Specialty IPA: New England IPA** Boil Time: **60 min**

Batch Size: **5.75 gallons** (fermentor volume) Pre Boil Size: **7.5 gallons** Pre Boil Gravity: **1.048** (recipe based estimate)

Efficiency: **70%** (brew house) Source: **Kevin Quinn - (Beer Advocate Crowd-Sourced Recipe)**

Rating: **4.80** ((35 votes) Reviews) Hop Utilization: **88%** Calories: **204 calories** (Per 12oz) Carbs: **19.3 g** (Per 12oz)

Original Gravity: **1.062** Final Gravity: **1.013** ABV (standard): **6.5%** IBU (tinseth): **59.3** SRM (morey): **5.2** Mash pH: **n/a** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
10.75 lb	Pale 2-Row		37	1.8	77%
1.40 lb	American - Wheat		38	1.8	10%
1.40 lb	Flaked Oats		33	2.2	10%
0.42 lb	Honey Malt		37	25	3%

**13.97 lbs / \$ 0.00**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Citra		Pellet	12.6	Boil	10 min	13.55	7.3%
1 oz	Galaxy		Pellet	15.6	Boil	10 min	16.77	7.3%
1.50 oz	Citra		Pellet	12.6	Whirlpool at 170 °F	15 min	9.23	10.9%
1.50 oz	Galaxy		Pellet	15.6	Whirlpool at 170 °F	15 min	11.43	10.9%
1.50 oz	Mosaic		Pellet	11.3	Whirlpool at 170 °F	15 min	8.28	10.9%
1 oz	Citra		Pellet	12.6	Dry Hop	7 days		7.3%
1.50 oz	Galaxy		Pellet	15.6	Dry Hop	7 days		10.9%
1 oz	Mosaic		Pellet	11.3	Dry Hop	7 days		7.3%
1.25 oz	Citra		Pellet	12.6	Dry Hop	3 days		9.1%
1.50 oz	Galaxy		Pellet	15.6	Dry Hop	3 days		10.9%
1 oz	Mosaic		Pellet	11.3	Dry Hop	3 days		7.3%

**13.75 oz / \$ 0.00**

## Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	152 °F	60 min

Starting Mash Thickness: **1.25 qt/lb**

## Other Ingredients

Amount	Name	Cost	Type	Use	Time
0.50 tsp	Irish Moss		Fining	Boil	15 min.
0.50 tsp	Yeast Nutrient		Other	Boil	15 min.
4 g	Calcium Chloride (dihydrate)		Water Agt	Mash	1 hr.
5 g	Gypsum		Water Agt	Mash	1 hr.
6 ml	Lactic acid		Water Agt	Mash	1 hr.

## Yeast

### Wyeast - London Ale III 1318

Amount: 1 Each      Cost:      Attenuation (custom): 78%      Flocculation: High  
Optimum Temp: 64 - 74 °F      Starter: No  
Fermentation Temp: -      Pitch Rate: 0.35 (*M cells / ml / ° P*) 116 B cells required

## Priming

CO<sub>2</sub> Level: 2.4 Volumes

## Target Water Profile

Balanced Profile

Ca<sup>+2</sup> 100      Mg<sup>+2</sup> 0      Na<sup>+</sup> 0      Cl<sup>-</sup> 175      SO<sub>4</sub><sup>-2</sup> 90      HCO<sub>3</sub><sup>-</sup> 0

### Mash Water:

CaCl<sub>2</sub> (Calcium Chloride) - 3 grams  
CaSO<sub>4</sub> (Gypsum) - 2 grams  
Campden Tablet - 1/4th of a tablet  
Lactic Acid - 5 ml (for Mash pH ~5.3)

### Sparge Water:

CaCl<sub>2</sub> (Calcium Chloride) - 2 grams  
CaSO<sub>4</sub> (Gypsum) - 2 grams  
Campden Tablet - 1/4th of a tablet  
Lactic Acid - 1 ml

## Quick Water Requirements

Water	Liters
Recipe was last saved using US units, but you are currently using METRIC units. Adjusting volumes to METRIC units	
Strike water volume at mash thickness of 2.6 L/kg	16.5
Grain absorption losses	-5.4
Remaining sparge water volume (equipment estimates 15.1 L)	17.2
Pre boil volume (equipment estimates 26.3 L)	28.4
Boil off losses	-2.9
Hops absorption losses (first wort, boil, aroma)	-0.3
Post boil Volume	23.1
Kettle losses	-0.5
Hops absorption losses (whirlpool, hop stand)	-0.8
Going into fermentor	21.8
<b>Total:</b>	<b>8.6</b>
Equipment Profile Used:	RoboBrew

## Notes

Fermentation Dry Hop @ 70% attenuation (1.027)  
Traditional Dry Hop after fermentation is complete.

Fermentation temp: 68F