

# The Next NEIPA

Created Sunday February 23rd 2020



aussiealchemist

Method: **BIAB**    Style: **Specialty IPA: New England IPA**    Boil Time: **60 min**    Batch Size: **62 liters** (fermentor volume)    Pre Boil Size: **72 liters**    Post Boil Size: **65 liters**  
Pre Boil Gravity: **1.068** (recipe based estimate)    Efficiency: **77%** (brew house)    Source: **Old Men On Ladders**    Hop Utilization: **99%**    Calories: **247 calories** (Per 355mL)  
Carbs: **21 g** (Per 355mL)

Original Gravity: 1.075	Final Gravity: 1.013	ABV (alternate): 8.52%	IBU (tinseth): 17.29	EBC (ebcmorey): 12.56	Mash pH 5.22	Cost \$ n/a
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Fermentables

Amount	Fermentable	PPG	°L	Bill %
12.50 kg	New Zealand - American Ale Malt	37.3	2.54	62.5%
2 kg	New Zealand - Vienna Malt	39.1	3.45	10%
2 kg	Voyager Craft Malt - Winter Wheat Janz	38.8	2.54	10%
0.50 kg	Canadian - Honey Malt	37	25	2.5%
1 kg	Rolled Oats	33	2.2	5%
1.50 kg	Flaked Barley	32	2.2	7.5%
0.50 kg	Rice Hulls	0	0	2.5%
20 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU	Bill %
50 g	Galaxy (14.25 AA)	Pellet	14.25	Whirlpool at 85 °C	20 min	3.91	5.1%
50 g	Ekuanot	Pellet	14.25	Whirlpool at 85 °C	20 min	3.91	5.1%
50 g	Mosaic	Pellet	12.5	Whirlpool at 85 °C	20 min	3.43	5.1%
80 g	Galaxy	Pellet	14.25	Whirlpool at 60 °C	20 min		8.1%
80 g	Mosaic (12.5 AA)	Pellet	12.5	Whirlpool at 60 °C	20 min		8.1%
80 g	Ekuanot	Pellet	14.25	Whirlpool at 60 °C	20 min		8.1%
100 g	Galaxy (14.25 AA)	Pellet	14.25	Dry Hop at 20 °C	7 days		10.1%
100 g	Ekuanot	Pellet	14.25	Dry Hop at 20 °C	7 days		10.1%
100 g	Mosaic (12.5 AA)	Pellet	12.5	Dry Hop at 20 °C	7 days		10.1%
100 g	Galaxy (14.25 AA)	Pellet	14.25	Dry Hop at 20 °C	3 days		10.1%
100 g	Ekuanot	Pellet	14.25	Dry Hop at 20 °C	3 days		10.1%
100 g	Mosaic (12.5 AA)	Pellet	12.5	Dry Hop	0 days	6.05	10.1%

Mash Guidelines

Amount	Description	Type	Temp	Time
76 L		Infusion	64 °C	60 min
	Mash out	Temperature	75 °C	10 min
10 L		Sparge	60 °C	10 min

Other Ingredients

Amount	Name	Type	Use	Time
30 g	Calcium Chloride (dihydrate)	Water Agt	Mash	1 hr.
10 g	Gypsum	Water Agt	Mash	1 hr.
15 ml	Lactic acid	Water Agt	Mash	1 hr.
2 each	Whirlfloc	Water Agt	Boil	15 min.
20 g	Wyeast - Beer Nutrient	Water Agt	Boil	15 min.

Yeast

Danstar - Lalbrew New England East Coast Ale Yeast

Amount: 33 Grams    Attenuation (custom): 80%    Flocculation: Medium    Optimum Temp: 15 - 22 °C    Starter: No

Fermentation Temp: 19 °C    Pitch Rate: 0.5 (M cells / ml / ° P) 564 B cells required

Priming

CO<sub>2</sub> Level: 2.25 Volumes

Target Water Profile

South East Water Officer 2018-19

Ca<sup>+2</sup> 118.2    Mg<sup>+2</sup> 1    Na<sup>+</sup> 4    Cl<sup>-</sup> 158.6    SO<sub>4</sub><sup>-2</sup> 60.6    HCO<sub>3</sub><sup>-</sup> 0

Quick Water Requirements

Water	Liters
Total mash water needed	86
Grain absorption losses	-15
Starting boil volume	71
Boil off losses	-4
Kettle dead space	-3
Hops absorption losses	-2
Amount going into fermentor	62
Total:	86

Equipment Profile Used:

My Equipment (default)

## Notes

First dry hop addition at high krausen.