

The Next NEIPA

Created Sunday February 23rd 2020



aussiealchemist

Method: **BIAB** Style: **Specialty IPA: New England IPA** Boil Time: **60 min** Batch Size: **66 liters** (fermentor volume)
 Pre Boil Size: **75 liters** Post Boil Size: **69 liters** Pre Boil Gravity: **1.067** (recipe based estimate) Efficiency: **80%** (brew house)
 Source: **Old Men On Ladders** Hop Utilization: **99%** Calories: **241 calories** (Per 355mL) Carbs: **24 g** (Per 355mL)

Original Gravity: **1.073** Final Gravity: **1.017** ABV (standard): **7.39%** IBU (tinseth): **17.18** SRM (morey): **6.11** Mash pH: **5.27** Cost \$ **n/a**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
12.50 kg	New Zealand - American Ale Malt	37.3	2.54	64.1%
2 kg	New Zealand - Vienna Malt	39.1	3.45	10.3%
2 kg	Voyager Craft Malt - Winter Wheat Janz	38.8	2.54	10.3%
0.50 kg	Canadian - Honey Malt	37	25	2.6%
1 kg	Rolled Oats	33	2.2	5.1%
1.50 kg	Flaked Barley	32	2.2	7.7%

19.5 kg Total

Hops

Amount	Variety	Type	AA	Use	Time	IBU	Bill %
50 g	Galaxy (14.25 AA)	Pellet	14.25	Whirlpool at 90 °C	20 min	3.99	5.1%
50 g	Ekuanot	Pellet	14.25	Whirlpool at 90 °C	20 min	3.99	5.1%
50 g	Mosaic	Pellet	12.5	Whirlpool at 90 °C	20 min	3.5	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	5.68	10.1%

Mash Guidelines

Amount	Description	Type	Temp	Time
70 L		Infusion	64 °C	60 min
10 L		Sparge	60 °C	—
	Mash Out	Temperature	75 °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.
12 ml	Lactic acid	Water Agt	Mash	1 hr.

Yeast

Danstar - Lalbrew New England East Coast Ale Yeast

Amount: 33 Grams Attenuation (avg): 75% Flocculation: Medium Optimum Temp: 15 - 22 °C Starter: No
 Fermentation Temp: 19 °C Pitch Rate: 0.5 (M cells / ml / ° P) 585 B cells required

Priming

CO₂ Level: 2.25 Volumes

Target Water Profile South East Water Officer 2018-19

Ca⁺² 118.2 Mg⁺² 1 Na⁺ 4 Cl⁻ 158.6 SO₄⁻² 60.6 HCO₃⁻ 0

Quick Water Requirements

Water	Liters
Total mash water needed	94.6
Grain absorption losses	-14.6
Starting boil volume	80
Boil off losses	-7
Kettle dead space	-5
Hops absorption losses	-2
Amount going into fermentor	66
Total:	94.6
Equipment Profile Used:	My Equipment (default)

Notes

First dry hop addition at high krausen.