

Sommerjuice NEIPA - 5.6%

New England IPA

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Type: All Grain

IBU : 37 (Tinseth)
Color : 10 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.047
Original Gravity : 1.054
Final Gravity : 1.011

Fermentables (6.3 kg)

5 kg - Maris Otter Malt (Muntons) 5.9 EBC (79...
500 g - Oats, Flaked 2 EBC (7.9%)
500 g - Wheat, Flaked 3.2 EBC (7.9%)
300 g - Cara-Pils/Dextrine 3.9 EBC (4.8%)

Hops (470 g)

60 min - 5 g - Mosaic (HBC 369) - 10.5% (6 IBU)
5 min - 20 g - Citra - 11.5% (7 IBU)
5 min - 20 g - El Dorado - 11.5% (7 IBU)
5 min - 20 g - Mosaic (HBC 369) - 10.5% (6 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 40 g - Citra - 11.5% (4 IBU)
10 min - 40 g - El Dorado - 11.5% (4 IBU)
10 min - 40 g - Mosaic (HBC 369) - 10.5% (4 IBU)

Dry Hops

8 days - 60 g - Citra - 12%
8 days - 60 g - El Dorado - 15%
8 days - 60 g - Mosaic (HBC 369) - 12.25%
4 days - 65 g - El Dorado - 15%
4 days - 40 g - Citra - 12%

Yeast

1 pkg - White Labs Dry English Ale WLP007

Brewtools B40pro (Modificeret)

Batch Size : 21 L
Boil Size : 29.02 L
Post-Boil V.: 25.52 L

Mash Water : 21.9 L
Sparge Water: 12.16 L
Boil Time : 60 min
Total Water : 34.06 L

Brewhouse Efficiency: 60%
Mash Efficiency : 70%

Mash Profile

Standard 65 grader - 60 min
65 °C - 60 min - Mæskning
78 °C - 20 min - Udmæskning

Fermentation Profile

Ale (18->21) - 14 dage
18 °C - 5 days - Primary
21 °C - 9 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



10 EBC