

Brewing Steps: NEIPA Hazy IPAs - Minicurso

New England IPA

Type: All Grain

Date: 25/09/2020

Batch Size (fermenter): 30,00 l

Brewer: Luís Otávio

Boil Size: 38,28 l

Asst Brewer:

Boil Time: 60 min

Equipment: Braumeister 50L

Final Bottling Volume: 29,00 l

Brewhouse Efficiency: 74,00

Fermentation: Ale, Two Stage

Taste Rating(out of 50): 30,0

Taste Notes:

Prepare for Brewing					
Clean and Prepare Brewing Equipment					
Total Water Needed: 46,29 l					
Water Prep					
Amt	Name	Type	#	% /IBU	
9,90 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	1	-	
7,90 g	Calcium Chloride (sparge) (Mash 60,0 mins)	Water Agent	2	-	
Mash or Steep Grains					
Mash Ingredients					
Amt	Name	Type	#	% /IBU	
5,50 kg	Viking Pilsner Malt (4,0 EBC)	Grain	3	73,3 %	
1,00 kg	Viking Wheat Malt (6,0 EBC)	Grain	5	13,3 %	
1,00 kg	Oats, Malted (2,0 EBC)	Grain	4	13,3 %	
Mash Steps					
Name	Description	Step Temperature	Step Time		
Saccharification	Add 20,06 l of water at 73,0 C	66,7 C	60 min		
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min		
Fly sparge with 26,23 l water at 75,6 C					
Boil Wort					
Add water to achieve boil volume of 38,28 l					
Estimated pre-boil gravity is 1,048 SG					
Boil Ingredients					
Amt	Name	Type	#	% /IBU	
20,00 g	Columbus (Tomahawk) [15,80 %] - Boil 60,0 min	Hop	6	25,3 IBUs	
20,00 g	Mosaic (Whirlpool 85oC) [10,00 %] - Boil 0,0 min	Hop	9	0,0 IBUs	
20,00 g	Mosaic (Whirlpool 95oC) [10,00 %] - Boil 0,0 min	Hop	10	0,0 IBUs	
20,00 g	Citra (Whirlpool 95oC) [5,50 %] - Boil 0,0 min	Hop	8	0,0 IBUs	
20,00 g	Citra (Whirlpool 85oC) [5,50 %] - Boil 0,0 min	Hop	7	0,0 IBUs	

	Estimated Post Boil Vol: 33,28 l and Est Post Boil Gravity: 1,058 SG				
Cool and Prepare Fermentation					
	Cool wort to fermentation temperature				
	Transfer wort to fermenter				
	Add water to achieve final volume of 30,00 l				
	<u>Fermentation Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	1,0 pkg	American West Coast Ale (Lallemand/Danstar #BRY-97)	Yeast	11	-
	Measure Actual Original Gravity _____ (Target: 1,058 SG)				
	Measure Actual Batch Volume _____ (Target: 30,00 l)				
Fermentation					
	25/09/2020 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)				
	<u>Primary Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	0,75 g	Beta-Glicosidase (Primary 4,0 days)	Other	12	-
	29/09/2020 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)				
	Dry Hop and Prepare for Bottling/Kegging				
	<u>Dry Hop/Bottling Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	50,00 g	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	14	0,0 IBUs
	50,00 g	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	13	0,0 IBUs
	50,00 g	Galaxy [5,50 %] - Dry Hop 5,0 Days	Hop	16	0,0 IBUs
	50,00 g	Mosaic (HBC 369) [12,25 %] - Dry Hop 5,0 Days	Hop	18	0,0 IBUs
	50,00 g	Mosaic (HBC 369) [12,25 %] - Dry Hop 5,0 Days	Hop	17	0,0 IBUs
	50,00 g	Galaxy [5,50 %] - Dry Hop 5,0 Days	Hop	15	0,0 IBUs
	Measure Final Gravity: _____ (Estimate: 1,012 SG)				
	Date Bottled/Kegged: 09/10/2020 - Carbonation: Keg with 12,54 PSI				
	Age beer for 30,00 days at 18,3 C				
	08/11/2020 - Drink and enjoy!				
Notes					
<i>Created with BeerSmith</i>					