

2022-01-09 - NEIPA - Look Up!



Specialty IPA - New England IPA

Recipe by **Derek Wuelfrath**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	60 mins	80%	20.11 L	11.82 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.061	1.009	20.7	10.0	6.83%	

Mash and Sparge volumes calculated using the "Grainfather Connect G30" profile.

Fermentables

	Amount	Usage	PPG	EBC
Golden Promise Supplier: Thomas Fawcett & Sons	3.00 kg (49%)	Mash	37.7	5.9
Maris Otter Supplier: Simpsons	2.00 kg (33%)	Mash	36.3	5.0
Carapils Supplier: Briess	0.50 kg (8%)	Mash	33.6	3.0
Oats, Flaked Supplier: Briess	0.50 kg (8%)	Mash	39.1	2.8
Honey Malt Supplier: Gambrinus	0.15 kg (2%)	Mash	36.8	49.3

Mash Steps

	Temp	Time
Mash In	65 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Vic Secret (IBU: 1.2)	50.00 g (9%)	Pellet	Hop Stand	20 min	19.9
Strata (IBU: 11.4)	50.00 g (9%)	Pellet	Hop Stand	20 min	13.6

Hops

	Amount	Type	Usage	Time	AA
Citra (IBU: 5.2)	50.00 g (9%)	Pellet	Hop Stand	20 min	13.1
Galaxy (IBU: 3.0)	50.00 g (9%)	Pellet	Hop Stand	20 min	17.5
Vic Secret (IBU: 0.0)	127.00 g (22%)	Pellet	Dry Hop	2 days	19.9
Galaxy (IBU: 0.0)	62.00 g (11%)	Pellet	Dry Hop	2 days	17.5
Citra (IBU: 0.0)	125.00 g (22%)	Pellet	Dry Hop	2 days	13.1
Strata (IBU: 0.0)	60.70 g (11%)	Pellet	Dry Hop	2 days	13.6

Yeast

	Amount	Attenuation
Vermont Ale Product Code: WLP4000	750 ml	80 %

Extras

	Amount	Usage	Time
Calcium Chloride	5.87 g	Mash Water Addition	0 min
Calcium Chloride	3.45 g	Sparge Water Addition	0 min

Fermentation Steps

	Temp	Time
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Notes

Water Profile:

https://ville.montreal.qc.ca/pls/portal/docs/page/eau_fr/media/documents/2019_annual_report_mtl_mont-royal_west-mtl_drkg_water.pdf