



RECIPES

NEW ENGLAND - IPA 10HL



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	970
Beg Kettle Vol	1000
L:G	3.2
Mashing in Liquor	791
Lauter	0
Sparge Liquor	509
Total Liquor	1300

EVAPORATION RATE
0.03

EVAPORATION AMOUNT
30



STEP 2

MALT

Original Gravity/Plato	1,0654	16,0
BME (premised)	0.860	
Colour (Lovibond)	7 to 9	

EXTRACT (KG): **165.36**

WEIGHT OF MALT (KG)

Pale Ale Malt	194.71
Wheat Malt	24.65
Crystal	12.49
Rye	13.35
TOTAL	245.20

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pale Ale Malt	0.800	0.790	0.679	5.0	5.6
Wheat Malt	0.100	0.780	0.671	5.0	0.7
Crystal	0.05	0.77	0.662	50	3.5
Rye	0.05	0.72	0.619	40	2.8
TOTAL					12.6



TEMPERATURE

	°F	°C
Conversion Temp	149	65.0
Strike Temp	160	71.3
Sparge Temp	174	78.9

SPARGE ACID
NONE

FONT LEGEND

- Temp**
- Gravity/Brewing parameters**
- Water**
- Malts**
- Hops**
- Yeast**



STEP 3

HOPS

Kettle Boil Time: 75 Min

Hop Additions: 4

IBUs: 25

Irish Moss @ 30 min before knock-out:
(1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Cascade	0.050	75.00	0.350	0.600	15.00	831
Citra	0.120	75.00	0.350	0.300	7.50	173
Cascade	0.050	whirlpool	0.100	0.050	7.00	1358
Citra	0.120	whirlpool	0.100	0.050	18.00	1455
TOTAL						3818



STEP 4

YEAST

Yeast Type/Number	NEIPA 1gm/L
Fermentation Temp	21°C



NOTES

- **Non-filtered**
- **Dry hop warm at end of fermentation @ 10gm/L 50/50 blend Cascade and Citra**
- **Dry hop cold 72 hrs before keging @ 10gm/L 50/50 blend Cascade and Citra**