

(p)Hazy

Created Wednesday June 10th 2020



NWBS

Method: **All Grain** Style: **Specialty IPA: New England IPA** Boil Time: **60 min**

Batch Size: **5.5 gallons** (ending kettle volume) Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.050** (recipe based estimate)

Efficiency: **70%** (ending kettle) Calories: **199 calories** (Per 12oz) Carbs: **21.3 g** (Per 12oz)

Original Gravity: **1.060** Final Gravity: **1.016** ABV (standard): **5.76%** IBU (tinseth): **44.76** SRM (morey): **5.01** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

| Amount | Fermentable | Cost | PPG | °L | Bill % |
|---------|-----------------------------------|------|------|-----|--------|
| 8 lb | Pale 2-Row | | 37 | 1.8 | 62.7% |
| 2.50 lb | United Kingdom - Golden Promise | | 37 | 3 | 19.6% |
| 1 lb | American - Wheat | | 38 | 1.8 | 7.8% |
| 0.50 lb | Briess - Brewers Red Wheat Flakes | | 32.2 | 2 | 3.9% |
| 0.50 lb | Briess - Brewers Oat Flakes | | 32.2 | 2.5 | 3.9% |
| 0.25 lb | Honey Malt | | 37 | 25 | 2% |

12.75 lb / \$ 0.00

Hops

| Amount | Variety | Cost | Type | AA | Use | Time | IBU | Bill % |
|--------|-----------|------|--------|------|---------|--------|-------|--------|
| 1 oz | Chinook | | Pellet | 13 | Boil | 60 min | 44.76 | 12.5% |
| 1 oz | Mosaic | | Pellet | 12.5 | Boil | 0 min | | 12.5% |
| 1 oz | El Dorado | | Pellet | 15.7 | Dry Hop | 3 days | | 12.5% |
| 1 oz | Citra | | Pellet | 11 | Dry Hop | 3 days | | 12.5% |
| 1 oz | Mosaic | | Pellet | 12.5 | Dry Hop | 3 days | | 12.5% |
| 1 oz | El Dorado | | Pellet | 15.7 | Dry Hop | 5 days | | 12.5% |
| 1 oz | Citra | | Pellet | 11 | Dry Hop | 5 days | | 12.5% |
| 1 oz | Mosaic | | Pellet | 12.5 | Dry Hop | 5 days | | 12.5% |

8 oz / \$ 0.00

Hops Summary

| Amount | Variety | Cost | IBU | Bill % |
|--------|--------------------|------|-------|--------|
| 1 oz | Chinook (Pellet) | | 44.76 | 12.5% |
| 3 oz | Mosaic (Pellet) | | 0 | 37.5% |
| 2 oz | El Dorado (Pellet) | | 0 | 25% |
| 2 oz | Citra (Pellet) | | 0 | 25% |

8 oz / \$ 0.00

Mash Guidelines

| Amount | Description | Type | Temp | Time |
|---------|-------------|--------|--------|--------|
| 4.1 gal | | Strike | 153 °F | 60 min |

Starting Mash Thickness: 1.3 qt/lb

Yeast

Wyeast - London Ale III 1318

Amount: 1 Each Cost: Attenuation (avg): 73% Flocculation: High

Optimum Temp: 64 - 74 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 107 B cells required

Priming

CO₂ Level: 2.25 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0

Mg⁺² 0

Na⁺ 0

Cl⁻ 0

SO₄⁻² 0

HCO₃⁻ 0