194 NEIPA til fØLs 2025

New England IPA (6 E)

Type: All Grain
Batch Size: 42,00 L
Boil Size: 48,29 L
Boil Time: 60 min
End of Boil Vol: 44,79 L
Final Bottling Vol: 40,00 L
Fermentation: Ale, Two Stage

Date: 29 Dec 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L CHILLING
Efficiency: 70,00 %
Est Mash Efficiency: 71,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
9,00 kg	Pale Malt (7,0 EBC)	Grain	1	70,6 %	5,87 L
1,20 kg	Vienna (8,0 EBC)	Grain	2	9,4 %	0,78 L
1,00 kg	Carapils (Weyermann) (5,0 EBC)	Grain	3	7,8 %	0,65 L
0,70 kg	CHÂTEAU CHIT BARLEY MALT FLAKES (4,9 EBC)	Grain	4	5,5 %	0,46 L
0,70 kg	Oats, Flaked (2,0 EBC)	Grain	5	5,5 %	0,46 L
0,15 kg	Spraymalt DME - Extra Light [Boil] (4,9 EBC)	Dry Extract	6	1,2 %	0,10 L
10,00 g	Citra [12,80 %] - Boil 60,0 min	Hop	7	7,1 IBUs	-
5,00 g	Citra [12,80 %] - Boil 20,0 min	Hop	8	2,4 IBUs	-
5,00 g	Mosaic (HBC 369) [11,00 %] - Boil 20,0 min	Hop	9	2,0 IBUs	-
10,00 g	Citra [12,80 %] - Boil 1,0 min	Hop	10	1,6 IBUs	-
10,00 g	Eukanot [14,00 %] - Boil 1,0 min	Hop	11	1,8 IBUs	-
10,00 g	Mosaic (HBC 369) [11,00 %] - Boil 1,0 min	Hop	12	1,4 IBUs	-
5,00 g	Simcoe [13,00 %] - Boil 1,0 min	Hop	13	0,8 IBUs	-
75,00 g	Citra [12,80 %] - Steep/Whirlpool 35,0 min, 85,0 C	Hop	14	14,7 IBUs	-
75,00 g	Eukanot [14,00 %] - Steep/Whirlpool 25,0 min, 80,0 C	Hop	15	9,2 IBUs	-
75,00 g	Mosaic (HBC 369) [11,00 %] - Steep/Whirlpool 25,0…	Hop	16	7,2 IBUs	-
25,00 g	Simcoe [13,00 %] - Steep/Whirlpool 25,0 min, 80,0 C	Hop	17	2,8 IBUs	-
1,0 pkg	Tropicale Yeast Blend (White Lans #WLP077)	Yeast	18	-	-
50,00 g	Citra [12,80 %] - 3,0 Days Into Primary for 0,0 Days	Hop	19	0,0 IBUs	-
50,00 g	Eukanot [14,00 %] - 3,0 Days Into Primary for 0,0 Days	Hop	20	0,0 IBUs	-
50,00 g	Mosaic (HBC 369) [11,00 %] - 3,0 Days Into Primary f…	Hop	21	0,0 IBUs	-
50,00 g	Citra [12,80 %] - 3,0 Days Before Bottling for 0,0 Days	Hop	22	0,0 IBUs	-
50,00 g	Eukanot [14,00 %] - 3,0 Days Before Bottling for 0,0…	Hop	23	0,0 IBUs	-
50,00 g	Mosaic (HBC 369) [11,00 %] - 3,0 Days Before Bottli…	Hop	24	0,0 IBUs	-
20,00 g	Simcoe [13,00 %] - 3,0 Days Before Bottling for 0,0 D…	Hop	25	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,065 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 6,7 %
Bitterness: 51,0 IBUs
Est Color: 12,4 EBC

Measured Original Gravity: 1,060 SG
Measured Final Gravity: 1,017 SG
Actual Alcohol by Vol: 5,7 %
Calories: 572,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 15,91 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,67
Measured Mash PH: 0,00

Total Grain Weight: 12,75 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time

Mash In	Add 45,00 L of water at 72,9 C	68,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 15,91 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 214,09 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 214,09 g Table Sugar
Carbonation (from Meas Vol): Bottle with 149,86 g Table Sugar
Age for: 30,00 days

Notes

50% RO vand

WLP077

ATTENUATION : 75% - 82%
FLOCCULATION : Low
ALCOHOL TOLERANCE : Medium to High (8-12%)
FERMENTATION TEMPERATURE : 17° - 23° C
STA1 : Negative

This is a blend of non-GMO yeast strains that have been carefully selected to aid in the release of bound thiol compounds by targeting high enzymatic B-lyase activity. Providing a balance of tropical flavors and aromas, such as passionfruit, grapefruit, and mango, that’s perfect for a juicy, hazy IPA!

Gæres ved 17 grader. Vi vil helst ned på 15. Men 17 er gærens minimim.

Humleprofil baseret på https://beerandbrewing.com/recipe-new-anthem-steez-ipa/ med eukanot tilføjet. Jeg sparer på humlen i forhold til den opskrift.

Citra dual Citrus, grapefruit, lime, tropical fruits 50 + 50+ 75 + 10 +5 +10 = 200

mosaic dual Mango, pine, citrus and herbs 5 + 10 + 75 +50 + 50 = 190

Ekuanot aroma Lime, melon, tropical, berry, spice 10 + 75 + 50 +50 = 185

Simcoe dual Bright citrus flavors with earthy undertones, aromas of grapefruit, pine and herbs 5 + 25 +20 = 50

Sparge 12,5L

Ca. 37L i FermZilla 55L i bryggers ved 16 grader.

Gærstartren var glemt. Vådgær kom direkte i urten.

1 tsk Aromazyme og 1 tsk ascovit i gærtanken.

2/1 2025 første tørhumling.

12/1 anden tørhumling

19/1:
Vi kunne ikke få den ud af tanken iltfrit. Vi var nød til at bruge hæveret.

1 x 19L fad
1 x 9l fad

21/1:
Den ville heller ikke ud af fadet. Så vi måtte igen bruger hævert til at flytte karboneret øllet til flasker. Flaskefylderen kunne vi ikke bruge. Flaskerne blev ikke helt fyldt.
Vi lavede en blandig af 38g sukker, ½ tsk ascobinsyre og ½ tsk aromazyme. Det blev tilsat som ca. 1½ ml til hver flaske. Ca. halvdelen af opløsningen blev brugt. Hver flaske blev tilføjet CO2 med ltap inden øllet kom i. ca. 52 delvist fyldte flasker.

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