

# HOMEBREW - CRISP NEIPA


*Juice driven with a creamy body* | ABV 6.5% | IBU 15 | OG 1065 SG


The New England IPA style embraces haze with the addition of ten percent Naked Oat Malt. These provide, body and turbidity but we utilise our polyphenol free malt to reduce the likelihood of oxidative darkening of the beer in package.

## BASICS




<b>BATCH SIZE FERMENTER:</b>	25 l
<b>BATCH SIZE BOIL:</b>	27.75 l
<b>ORIGINAL GRAVITY:</b>	1062 SG
<b>FINAL GRAVITY:</b>	1012 SG
<b>IBUs:</b>	15
<b>COLOUR (EBC/SRM):</b>	10.5 / 5
<b>BREWHOUSE EFFICIENCY:</b>	80%

## INGREDIENTS

 MALTS	(kg)	%
CLEAR CHOICE® ALE	4.92	75
MALTED WHEAT	0.94	15
NAKED OAT	0.94	10
<b>TOTAL</b>	<b>6.80</b>	

 HOPS	(g)	Alpha Acid %	Contribution	Add
UK CASCADE	1.3	7	5	Middle
CALYPSO	0.8	12.5	5	Middle
CALYPSO	4.5	12.5	30	Flame Out
JARRLYO	3.4	16.5	30	Flame Out
UK CASCADE	8	7	30	Flame Out
CALYPSO (T90)	4g/l			Dry Hop
JARRLYO (T90)	4g/l			Dry Hop

## METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	65°C / 149°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F
<b>TARGET ATTENUATION:</b>	82%
 <b>MASH LIQUOR VOL (LITRES):</b>	17.0
 <b>LIQUOR / MASH RATIO:</b>	2.5 : 1

## TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins **STAND:** 30 mins



### Mike's Top Tip

"Clear Choice base malt will prevent oxidative darkening of this beer style during shelf-life."

## YEAST

**LALBREW NEW ENGLAND**