

CRISP NEIPA


Juice driven with a creamy body | ABV 6.5% | IBU 15 | OG 1062 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

BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1062 SG
FINAL GRAVITY:	1012 SG
IBUs:	15
COLOUR (EBC/SRM):	10.5 / 5
BREWHOUSE EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
CLEAR CHOICE® ALE	321	75
MALTED WHEAT	62	15
NAKED OAT	61	10
TOTAL	444	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
UK CASCADE	87	5	7	Middle
CALYPSO	49	5	12.5	Middle
CALYPSO	293	30	12.5	Flame out (stand 30 mins)
JARRLYO	222	30	16.5	Flame out (stand 30 mins)
UK CASCADE	524	30	7	Flame out (stand 30 mins)

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	65°C / 149°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	21°C / 70°F

 **MASH LIQUOR VOL (LITRES):** 1109

 **LIQUOR / MASH RATIO:** 2.5 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins +
30 mins stand

YEAST

LALBREW NEW ENGLAND



Mike's Top Tip

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