

	BIGGIE JUICE – NEV	V ENGLAND IPA BJCP 2015: 21B
	ALL-GRAIN METHOD (13501) 4.9kg BB Pale Malt	VITAL BEER STATS Batch Volume: 23 litres Wyeast 1318 WLP008 Boil Volume: 28 litres LaiBrew New England
	SPECIALTY MALTS 0.5kg Flaked Oats 0.5kg JW Wheat Malt 0.05kg SM Crystal Light	Mash time: 60 mins @ 67°C Boil time: 60 mins
Ð	HOPS15g Magnum@30g Amarillo@30g Galaxy@45g Amarillo@45g Galaxy@0g Vic Secret@0ry hop (7 days)30g Vic Secret@	secret for 7 days. Add remaining hops
Ð	OTHER ADDITIONS 1 Whirlfloc tablet @ 10 1tsp Yeast Nutrient @ 10	SUGGESTED YEAST WLP008 East Coast Ale WLP066 London Fog Ale Wyeast 1318 London Ale III LalBrew New England

BREWDAY RECORD KEEPING

Date Brewed:
Vol ínto Fermenter:
Original Gravity:
Fermentation temp:
No. of days in Fermenter:
Final Gravity:
ABV:
Yeast strain used:



MYRATING:

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Tasting date:

Appearance:

Aroma:

Taste:

Overall:



Batch volume: 231 Pre-boil volume: 281

Mash temp: 67°C Mash time: 60 mins Boil time: 60 mins

Estimated O.G. : 1.060 Estimated F.G. : 1.014 Estimated ABV : 6.0%

SRM : 4.4 IBUs : 18

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: An American IPA with intense fruit flavours and aromas, a soft body, and smooth mouthfeel, and often opaque with substantial haze.

Aroma: Intense hop aroma, typically with fruity qualities (stone fruit, tropical fruit, and citrus) reflective of newer American and New World hop varieties. Clean, neutral malt in the background.

Appearance: Colour ranges from straw to yellow, sometimes with an orange hue. Hazy, often opaque, clarity; should not be cloudy or murky.

Flavour: The hop flavor is high to very high, and reflects the same characteristics as the aroma. The hop character in the aftertaste should not be sharp or harsh. Low to medium malt flavor, generally neutral, sometimes having a bready, grainy, lightly sweet flavor.

Mouthleel: Medium to medium-full body with a smooth character. Alcohol warmth may be present in stronger versions, but should never be hot. Medium carbonation is standard.