

Brewing PRODUCTS SUPPLIERS OF BREWING PRODUCTS

DOM: 00/00 13515

NEW ENGLAND IPA

BJCP 2015: 21B



ALL-GRAIN METHOD (13515)

4kg SM Maris Otter



SPECIALTY MALTS

1kg JW Munich Light 1kg JW Wheat 0.5kg BL Flaked Oats



VITAL BEER STATS

Batch Volume: 23 litres Wyeast 1318 WLP066

Boil Volume: 28 litres MG Premium Ale

5-U4 Brew New Endland

Mash time: 60 mins @ 65°C LalBrew New England

MJ M44 West Coast

Boil time: 60 mins



HOPS

30g Amarillo	@	0	30g Amarillo	@	Dry hop (3 to 5 days)
30g Citra	@	0	30g Citra	@	Dry hop (3 to 5 days)
30g Rakau	@	0	30g Rakau	@	Dry hop (3 to 5 days)
30g Galaxy	@	0	30g Galaxy	@	Dry hop (3 to 5 days)



OTHER ADDITIONS



SUGGESTED YEAST

Wyeast 1318 – London Ale III WLP066 – London Fog Ale SafAle S-04 LalBrew New England Morgans Premium Ale MJ M44 West Coast

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BREWDAY RECORD KEEPING

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



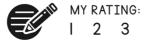
Batch volume: 231 Pre-boil volume: 281

Mash temp: 65°C Mash time: 60 mins Boil time: 60 mins

Estimated O.G.: 1.062 Estimated F.G.: 1.015 Estimated ABV: 6.3%

SRM : 6.3 IBUs : 0

NOTES



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Appearance:

Aroma:

Taste:

Overall:

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. Less perceived bitterness than traditional IPAs but always massively hop forward. This emphasis on late hopping, especially dry hopping, with hops with tropical fruit qualities lends the specific "juicy" character for which this style is known.

Aroma: Intense hop aroma, often with fruit qualities reflective of newer American and New World hop varities. Clean, neutral malt in the background, potentially with a light, bready sweetness.

Appearance: Colour ranges from straw to yellow, often with orange hue. The opacity can add a "shine" to the beer and make the colour seem darker.

Flavour: The hop flavour is high to very high. The perceived bitterness can be low to medium, often being masked by the body and finish of the beer.

Mouthfeel: Medium to medium-full body with a smooth character. No harsh, hop derived astringency. Medium carbonation is standard.