

# 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**

**S-04**

**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



## 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: 23l  
Pre-boil volume: 28l

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



MY RATING:

1 2 3 4 5

Tasting date:

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 varieties. Clean, neutral malt in the background, potentially with a light, breadly 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.