



BIGGIE JUICE – NEW ENGLAND IPA



ALL-GRAIN METHOD (13501)

- 4.9kg BB Pale Malt



SPECIALTY MALTS

- 0.5kg Flaked Oats
- 0.5kg JW Wheat Malt
- 0.05kg SM Crystal Light



SUGGESTED YEAST

Liquid:

- Wyeast 1318 London Ale
- Bluestone New England

Dry:

- Lallemand New England



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | |
|------------------|--------------------|---|--------------------|
| ▪ 15g Magnum | @ 60 min | ▪ 45g Galaxy | @ Dry hop (3 days) |
| ▪ 30g Amarillo | @ 0 min | ▪ 15g Amarillo | @ Dry hop (3 days) |
| ▪ 30g Galaxy | @ 0 min | ▪ | |
| ▪ 45g Amarillo | @ Dry hop (7 days) | Dry hop Amarillo, 45g Galaxy and Vic secret for 7 days. Add remaining hops after day 4. | |
| ▪ 45g Galaxy | @ Dry hop (7 days) | | |
| ▪ 30g Vic Secret | @ Dry hop (7 days) | | |



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc @ 10 min (Boil)
 Yeast Nutrient (1tsp) @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au, All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

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

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.

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.

Mouthfeel: 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.