



NEW ENGLAND IPA



ALL-GRAIN METHOD (13515)

- 4kg SM Maris Otter



SPECIALTY MALTS

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



SUGGESTED YEAST

Liquid:

- Wyeast 1318
London Ale

Dry:

- SafAle S-04
- Lallemand New England
- MG Premium Ale
- MJ M44 West Coast



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | | | |
|----------------|---|---|----------------|---|---------|---------------|
| ▪ 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

Note times refer to
'time remaining in boil'

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



BREW DAY 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: 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, 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.