

# NZ IPA

New England IPA (21 B)

**Type:** All Grain  
**Batch Size:** 120,00 L  
**Boil Size:** 140,00 L  
**Boil Time:** 95 min  
**End of Boil Vol:** 137,00 L  
**Final Bottling Vol:** 120,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 01 Nov 2021  
**Brewer:** BR Craft  
**Asst Brewer:**  
**Equipment:** Experimental  
**Efficiency:** 74,00 %  
**Est Mash Efficiency:** 74,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
32,00 kg	Extra Pale Ale (Crisp) (4,4 EBC)	Grain	1	100,0 %	20,86 L
50,00 g	Kohatu [5,20 %] - Boil 15,0 min	Hop	2	3,7 IBUs	-
50,00 g	Moutere [16,00 %] - Boil 15,0 min	Hop	3	11,5 IBUs	-
50,00 g	Nelson Sauvín [10,50 %] - Boil 15,0 min	Hop	4	7,5 IBUs	-
50,00 g	Taiheke [6,50 %] - Boil 15,0 min	Hop	5	4,7 IBUs	-
50,00 g	Kohatu [5,20 %] - Steep/Whirlpool 10,0 min, 95,0 C	Hop	6	1,4 IBUs	-
50,00 g	Moutere [16,00 %] - Steep/Whirlpool 10,0 min, 95,0 C	Hop	7	4,2 IBUs	-
50,00 g	Nelson Sauvín [10,50 %] - Steep/Whirlpool 10,0 min, 95,0 C	Hop	8	2,8 IBUs	-
50,00 g	Taiheke [6,50 %] - Steep/Whirlpool 10,0 min, 95,0 C	Hop	9	1,7 IBUs	-
5,0 pkg	Lalbrew New England East Coast Ale (Lallemand #-) [2...]	Yeast	10	-	-
50,00 g	Pacifica [3,30 %] - 2,0 Days Into Primary for 10,0 Days	Hop	11	0,0 IBUs	-
250,00 g	Kohatu [5,20 %] - 5,0 Days Into Primary for 6,0 Days	Hop	12	0,0 IBUs	-
250,00 g	Moutere [16,00 %] - 5,0 Days Into Primary for 6,0 Days	Hop	13	0,0 IBUs	-
250,00 g	Nelson Sauvín [10,50 %] - 5,0 Days Into Primary for 6,0 Days	Hop	14	0,0 IBUs	-
250,00 g	Taiheke [6,50 %] - 5,0 Days Into Primary for 6,0 Days	Hop	15	0,0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,062 SG  
**Est Final Gravity:** 1,015 SG  
**Estimated Alcohol by Vol:** 6,3 %  
**Bitterness:** 37,5 IBUs  
**Est Color:** 8,8 EBC

**Measured Original Gravity:** 1,062 SG  
**Measured Final Gravity:** 1,011 SG  
**Actual Alcohol by Vol:** 6,8 %  
**Calories:** 583,8 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 72,05 L  
**Sparge Temperature:** 78,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,71  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 32,00 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 100,00 L of water at 72,4 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	10 min

**Sparge:** Fly sparge with 72,05 L water at 78,0 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 705,84 g

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Bottle with 705,84 g  
Corn Sugar

**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Carbonation (from Meas Vol):** Bottle  
with 647,02 g Corn Sugar  
**Age for:** 21,00 days  
**Storage Temperature:** 9,0 C

Notes

*Created with [BeerSmith](#)*