

CRISP - NEIPA

Juice driven with a creamy body | ABV 6.5% | IBU 15 | OG 1062 SG

The New England IPA style embraces haze with the addition of ten percent Naked Oat Malt. These provide, body and turbidity but we utilise our polyphenol free malt to reduce the likelihood of oxidative darkening of the beer in package.

BASICS

BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	62 SG
FINAL GRAVITY:	12 SG
IBUs:	53
COLOUR (EBC/SRM):	10.5 / 5
MASH EFFICIENCY:	80%

INGREDIENTS

MALTS	(kg)	%
CLEAR CHOICE® ALE	4.920	75
MALTED WHEAT	0.940	15
NAKED OAT	0.940	10
TOTAL	6.800	100

YEAST

2 x LALLEMAND NEIPA - 11G

HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
COLOMBUS	18	21	14.0	Start of Boil
CENTENNIAL	38	10	8.8	5min addition
AMARILLO	38	10	9.2	5min addition
CENTENNIAL	38	6	8.8	Whirlpool
AMARILLO	38	6	9	Whirlpool
AMARILLO	71	0	0	(Amarillo / Centennial / Mosaic) Dry
CENTENNIAL	71	0	0	Hop in FV or CT for 5-7 days post fermentation
MOSAIC	28	0	0	

METHODS / TIMINGS

TEMPERATURES	
MASH TEMP:	67°C / 152°F
FERMENTATION TEMP:	21°C / 70°F
TARGET ATTENUATION:	81%
MASH LIQUOR VOL (LITRES):	21
LIQUOR / MASH RATIO:	2.5 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins
+ 30 mins stand

Crisp Malt's Top Tips



"Clear Choice® base malt will prevent oxidative darkening of this beer style during shelf-life."