

Citra Mosaic - 6.6%

New England IPA

Author: DW

Type: All Grain

IBU : 33 (Tinseth)
Color : 6 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.059
Original Gravity : 1.072
Final Gravity : 1.022

Fermentables (17 lb 1.3 oz)

11 lb 15.6 oz - Pale Ale Malt 2-Row 3.1 °L (7...
1 lb 8.9 oz - Oats, Flaked 1.6 °L (9.1%)
1 lb 8.9 oz - Wheat Malt 2 °L (9.1%)
1 lb - Milk Sugar (Lactose) 0 °L (5.9%)
1 lb - Rice Hulls 0 °L (5.9%)

Hops (13 oz)

5 min - 0.5 oz - Citra - 12% (6 IBU)
5 min - 0.5 oz - Mosaic - 12.25% (6 IBU)

Hop Stand

25 min hopstand @ 176 °F
25 min - 2 oz - Citra - 12% (11 IBU)
25 min - 2 oz - Mosaic - 12.25% (11 IBU)

Dry Hops

day 3 - 2 oz - Citra - 12%
day 3 - 2 oz - Mosaic - 12.25%
day 6 - 2 oz - Citra - 12%
day 6 - 2 oz - Mosaic - 12.25%

Miscellaneous

Mash - 6.49 g - Calcium Chloride (CaCl2)
Mash - 2.37 g - Epsom Salt (MgSO4)
Mash - 2.28 g - Gypsum (CaSO4)
Sparge - 0.91 g - Calcium Chloride (CaCl2)
Sparge - 0.33 g - Epsom Salt (MgSO4)
Sparge - 0.32 g - Gypsum (CaSO4)
15 min - Boil - 2 g - Yeast Nutrients
Bottling - 1 items - Vanilla Beans

Yeast

1 pkg - Wyeast Labs London Ale III 1318

Default

Batch Size : 6.08 gal
Boil Size : 7.39 gal
Post-Boil V.: 6.6 gal

Mash Water : 6.34 gal
Sparge Water: 2.49 gal @ 168 °F
Boil Time : 60 min
Total Water : 8.83 gal

Brewhouse Efficiency: 72%
Mash Efficiency : 75.1%

Mash Profile

High fermentability
158.2 °F - Strike Temp
149 °F - 60 min - Temperature

Fermentation Profile

Ale
68 °F - 14 days - Primary

Water Profile

66 Phillips (Hoppy NEIPA)
Ca 100 Mg 14 Na 29 Cl 165 SO 94

SO/Cl ratio: 0.6
Mash pH : 5.6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



6 SRM