

Limoncello IPA - 7%

New England IPA

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Type: All Grain

IBU : 42 (Tinseth)
Color : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1059
Original Gravity : 1072
Final Gravity : 1019

Fermentables (8.49 kg)

5.95 kg - Pilsner, Malt Craft Export 3.2 EBC...
1.19 kg - Big O 4.5 EBC (14%)
800 g - Wheat Malt 4.2 EBC (9.4%)
550 g - Flameout - Milk Sugar (Lactose) 0 EBC...

Hops (700 g)

Hop Stand

30 min hopstand @ 80 °C
30 min 80 °C - 100 g - Centennial - 8.8% (13...
30 min 80 °C - 100 g - Citra - 12.8% (20 IBU)
30 min 80 °C - 100 g - Lemondrop - 6% (9 IBU)

Dry Hops

day 6 - 100 g - Centennial - 8.8%
day 6 - 100 g - Citra - 12.8%
day 6 - 100 g - Lemondrop - 6%
day 6 - 100 g - Mandarina Bavaria - 8.5%

Miscellaneous

Mash - 9.47 g - Calcium Chloride (CaCl2)
Mash - 4.1 g - Canning Salt (NaCl)
Mash - 0.34 g - Epsom Salt (MgSO4)
Mash - 0.34 g - Gypsum (CaSO4)
Mash - 10 ml - Lactic Acid 88%
Sparge - 1.63 g - Calcium Chloride (CaCl2)
Sparge - 0.7 g - Canning Salt (NaCl)
Sparge - 0.06 g - Epsom Salt (MgSO4)
Sparge - 0.06 g - Gypsum (CaSO4)
Sparge - 0.17 ml - Lactic Acid 88%

Yeast

32 g - Sigmund's Voss Kveik WLP4045

Cells

421 billion yeast cells
19 million cells / ml

BrewZilla 65L - Highly Hopped Half Batch

Batch Size : 24 L
Boil Size : 31.38 L
Post-Boil V.: 28.13 L

Mash Water : 35.32 L
Sparge Water: 2.81 L
Boil Time : 30 min
Total Water : 38.13 L

Brewhouse Efficiency: 66.7%
Mash Efficiency : 75%

Mash Profile

NEIPA Step Mash
66.9 °C - Strike Temp
63 °C - 20 min - Temperature
65 °C - 20 min - Temperature
67 °C - 10 min - Temperature
73 °C - 30 min - Temperature
76 °C - 10 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

Cheltenham Water (Verdant IPA)
Ca 82 Mg 2 Na 50 Cl 222 SO 10

SO/Cl ratio: 0
Mash pH : 5.35
Sparge pH : 5.5

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



8 EBC