

# 2022-02-27 - NEIPA - Pendaïson



Specialty IPA: New England IPA

Recipe by **Derek Wuelfrath**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>23 L</b>	<b>2 L</b>	<b>60 mins</b>	<b>80%</b>	<b>20.11 L</b>	<b>11.82 L</b>
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
<b>1.061</b>	<b>1.009</b>	<b>20.4</b>	<b>10.0</b>	<b>6.83%</b>	

Mash and Sparge volumes calculated using the "Grainfather Connect G30" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Golden Promise Supplier: Thomas Fawcett & Sons	<b>3.00 kg</b> (49%)	<b>Mash</b>	<b>37.7</b>	<b>5.9</b>
Maris Otter Supplier: Simpsons	<b>2.00 kg</b> (33%)	<b>Mash</b>	<b>36.3</b>	<b>5.0</b>
Oats, Flaked Supplier: Briess	<b>0.50 kg</b> (8%)	<b>Mash</b>	<b>39.1</b>	<b>2.8</b>
Carapils Supplier: Briess	<b>0.50 kg</b> (8%)	<b>Mash</b>	<b>33.6</b>	<b>3.0</b>
Honey Malt Supplier: Gambrinus	<b>0.15 kg</b> (2%)	<b>Mash</b>	<b>36.8</b>	<b>49.3</b>

## Mash Steps

	Temp	Time
Mash In	<b>65 °C</b>	<b>60 min</b>
Mash Out	<b>75 °C</b>	<b>10 min</b>

## Hops

	Amount	Type	Usage	Time	AA
Mosaic (IBU: 10.4)	<b>50.00 g</b> (9%)	<b>Pellet</b>	<b>Hop Stand</b>	<b>20 min</b>	<b>12</b>
Galaxy (IBU: 6.8)	<b>50.00 g</b> (9%)	<b>Pellet</b>	<b>Hop Stand</b>	<b>20 min</b>	<b>17.5</b>

## Hops

	Amount	Type	Usage	Time	AA
Citra (IBU: 2.2)	<b>50.00 g</b> (9%)	<b>Pellet</b>	<b>Hop Stand</b>	<b>20 min</b>	<b>13.6</b>
Strata (IBU: 1.0)	<b>50.00 g</b> (9%)	<b>Pellet</b>	<b>Hop Stand</b>	<b>20 min</b>	<b>13.6</b>
Galaxy (IBU: 0.0)	<b>60.00 g</b> (11%)	<b>Pellet</b>	<b>Dry Hop</b>	<b>2 days</b>	<b>17.5</b>
Mosaic (IBU: 0.0)	<b>125.00 g</b> (22%)	<b>Pellet</b>	<b>Dry Hop</b>	<b>2 days</b>	<b>12</b>
Strata (IBU: 0.0)	<b>60.00 g</b> (11%)	<b>Pellet</b>	<b>Dry Hop</b>	<b>2 days</b>	<b>13.6</b>
Citra (IBU: 0.0)	<b>125.00 g</b> (22%)	<b>Pellet</b>	<b>Dry Hop</b>	<b>2 days</b>	<b>13.6</b>

## Yeast

	Amount	Attenuation
Vermont Ale Product Code: WLP4000	<b>750 ml</b>	<b>80 %</b>

## Extras

	Amount	Usage	Time
Calcium Chloride	<b>5.73 g</b>	<b>Mash Water Addition</b>	<b>0 min</b>
Calcium Chloride	<b>3.37 g</b>	<b>Sparge Water Addition</b>	<b>0 min</b>

## Fermentation Steps

	Temp	Time
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## Notes

Water Profile:

[https://ville.montreal.qc.ca/pls/portal/docs/page/eau\\_fr/media/documents/2019\\_annual\\_report\\_mtl\\_mont-royal\\_west-mtl\\_drkg\\_water.pdf](https://ville.montreal.qc.ca/pls/portal/docs/page/eau_fr/media/documents/2019_annual_report_mtl_mont-royal_west-mtl_drkg_water.pdf)