



MicroHomebrew



The Juice is Loose!

Join the "Haze Craze" and try this Recipe

New England IPA

5 gallons, extract/all-grain

6% ABV

OG: 1.059

FG: 1.012

45 IBUs

Fermentables for Extract Version:

- 6.6 lbs. Golden Light LME
- 1 lb Golden Light DME
- .5 lb White Wheat
- .5 lb Flaked Wheat
- .5 lb Flaked Barley
- .25 lb Honey malt



Hops:

- 7.5 ml Hopshot Extract or .75 oz Warrior hops 16%AA (60 min)
 - 1 oz each of Citra/Galaxy/Mosaic (0 min)
 - 1 oz each of Citra/Galaxy/Mosaic (180°F Hop Stand)
 - 1 oz each of Citra/Galaxy/Mosaic (Dry Hop 1)
 - 1 oz each of Citra/Galaxy/Mosaic (Dry Hop 2)
- *12 oz Total***



*All grain Substitution:

- 6 lbs NW Pale Ale malt
- 6 lbs Pale Pearl malt
- .5 lb White Wheat
- .5 lb Flaked Wheat
- .5 lb Flaked Barley
- .25 lb Honey malt
- 1 lb Rice Hulls



Yeast: Imperial Barbarian, Imperial Juice, or Wyeast 1318 London III(2)

Directions :

- Heat 2 Gallons of water in the boil pot to 158°F. Put The Wheat, Flaked grains and Honey malt into a grain bag and steep for 30 minutes.
- Remove the grain bag after 30 minutes. Add half of the Golden Light LME and the Golden Light DME, stirring until totally dissolved. Top off with water to the 3 gallon mark.
- Bring to a rolling boil, add the hopshot, then boil for 60 min. Add the other half of Golden Light LME at knockout (0 min) and the 0 min hop addition.
- Cool the wort to 180°F using some pre-boiled, chilled water, then add the next hop addition. Allow to stand for 20 min.
- Strain wort into sanitized fermenter with 2-3 gallons of pre-boiled, chilled water for a total volume of 5.5- 6 gallons.
- Pitch yeast when temperature reaches 65°F.
- Ferment in primary at 64-65°F, adding the first dry hop addition after 3 days. (Sanitize the hop bag and any weights being used)
- Rack to secondary fermenter after 4 more days (7 total days for primary), allowing temperature to rise to 68°F. Ferment for 10 days, then add next dry hop addition for 4 days.
- Keg/or bottle with 4.5 oz of corn sugar.

All-Grain:

- Add 1 lb of rice hulls to strike water.
- Mash all the grains at 153°F for 60 minutes.
- Mash out at 168 °F to get 7-7.5 Gallons of pre-boil wort.
- Boil for 60 minutes, adding the hopshot at first boil, to get 6-6.5 Gallons of wort. Add hops at specified intervals from end of boil (0 and 180°F hop stand).
- Chill wort to 65°F then pitch yeast.
- Follow Fermentation and dry hop instructions above.
- Keg/ or bottle with 4-5 oz of corn sugar.

