



MicroHomebrew

The Juice is Loose!

New England IPA



5.5 gallons, extract/all-grain
 5.9% ABV
 OG: 1.061
 FG: 1.016
 36 IBUs/41.2 IBUs for All-Grain
 SRM 5.6



Fermentables for Extract Version:

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

Hops:

- 1 oz Magnum hops 12.9%AA (60 min)
 - 1 oz each of Citra/Amarillo/Mosaic (0 min)
 - 1 oz each of Citra/Amarillo/Mosaic (180°F Hop Stand)
 - 1 oz each of Citra/Amarillo/Mosaic (Dry Hop 1)
 - 1 oz each of Citra/Amarillo/Mosaic (Dry Hop 2)
- *13 oz Total***



*All grain Substitution:

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

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



Extract Recipe Instructions:

- **Chill 3 Gallons of spring water from the store in the fridge overnight.** Or boil 3 gallons of water, then chill overnight in the fridge. This will be your top-up water for later, at the end of boil.
- To start your brew, heat 3 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 DME (4 lbs), stirring until totally dissolved.
- Bring to a rolling boil, add the 1 oz Magnum hops (using a hop bag) then boil for 50 min.
- Remove from burner and add the other half of Golden Light DME (4 lbs) taking care to dissolve completely.
- Add yeast nutrient, then return to burner and finish the boil (10 min).
- At flameout add the first Citra/Amarillo/Mosaic addition (3 oz total, use a large hop bag).
- Cool the wort to 180°F using some of your chilled water (see above), then add the next hop addition (3 oz total). Allow to stand for 20 min.
- Continue to cool your wort down to 90°F by placing your brew pot into a cold water or ice bath (being careful to not get any water or ice into your pot).
- Strain wort into sanitized fermenter then top up with chilled water for a total volume of 6 gallons. If necessary, continue to cool with ice bath if necessary to get wort temperature to 65°F.
- Aerate your wort vigorously by shaking fermenter with lid on tightly to infuse oxygen into your wort or pour from one sanitized fermenter to another sanitized fermenter.
- Pitch your yeast after taking hydrometer reading.
- Ferment in primary at 64-65°F, adding the first dry hop addition (3 more oz) 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), taking another hydrometer reading just before racking. Allow temperature to rise to 68°F. Ferment for 10 days, then add next dry hop addition for 4 days.
- Keg - or bottle using 4 oz of corn sugar.

All-Grain Instructions:

- 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 7.5 Gallons of pre-boil wort.
- Boil for 60 minutes, adding the Magnum at first boil, to get 6+ Gallons of wort. Add hops at specified intervals from end of boil (0 and 180°F hop stand).
- Chill wort to 65°F, aerate as detailed above, then pitch yeast.
- Follow Fermentation and dry hop instructions above.
- Keg - or bottle using 4 oz of corn sugar.

