

# BeerCalc: mickes provbatch neipa

**Style: New England IPA**

**Brewer: Mikael Rydell**

## Vital Statistics

Volume	50 litres
OG	1059
Boil Volume	50 litres
Boil gravity	1059
Alcohol (ABV)	5.9 %
Colour	7 EBC (Pale yellow)
Bitterness	28 IBU
BU:GU	0.47
FG	1014



## Fermentables

Pilsner Malt	3 EBC	11000 g
Flaked Oats	4 EBC	1000 g
Flaked Wheat	3 EBC	1000 g
		<b>13000 g</b>

## Mash schedule

65 degrees 90 minutes

Total grain weight for mash: 13000 g

## Hops

Citra	11.0 %	100 g	5 min
El Dorado	15.0 %	100 g	Whirlpool
Citra	11.0 %	100 g	Dry Hop
El Dorado	15.0 %	100 g	Dry Hop
Citra	11.0 %	200 g	Dry Hop
El Dorado	15.0 %	100 g	Dry Hop

## Misc Ingredients

Lactose	1000.00 g	Unspecified	added with 5 mins left
---------	-----------	-------------	------------------------

## Fermentation

Fermentation	SafAle S-04	18 °C	5 days
--------------	-------------	-------	--------

## Details

Dry hop #1 on day 3 , dry hop # 2 on day 12