

# 415 Hopfather NEIPA 5G AG

Hazy IPA (21 C)

**Type:** All Grain  
**Batch Size:** 260.00 gal  
**Boil Size:** 292.92 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 272.92 gal  
**Final Bottling Vol:** 240.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 11 Jan 2024  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** SCHB 7 BBI  
**Efficiency:** 80.00 %  
**Est Mash Efficiency:** 80.6 %  
**Taste Rating:** 30.0



## Taste Notes:

## Prepare for Brewing

- Hydrate yeast with 18936.42 ml warm water and add optional 946.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 465.52 gal
- Mash Water Acid: None

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
220 lbs	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	36.4 %	17.19 gal
165 lbs	Canada Flaked Wheat Malt (1.5 SRM)	Grain	2	27.3 %	12.89 gal
110 lbs	Malteurop Wheat (3.3 SRM)	Grain	3	18.2 %	8.59 gal
55 lbs	Acidulated (Weyermann) (1.8 SRM)	Grain	4	9.1 %	4.30 gal
55 lbs	Dextrin Malt (Crisp) (1.5 SRM)	Grain	5	9.1 %	4.30 gal

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 289.06 gal of water at 164.0 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 176.45 gal water at 168.0 F
- Add water to achieve boil volume of 292.92 gal
- Estimated pre-boil gravity is 1.061 SG

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
48.00 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	6	19.9 IBUs	-
32.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	7	13.5 IBUs	-
32.00 oz	Simcoe [13.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	8	14.3 IBUs	-

- Estimated Post Boil Vol: 272.92 gal and Est Post Boil Gravity: 1.068 SG

## Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 260.00 gal

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Lalbrew New England East Coast Ale (Lallemand #-) [23.66 ml]	Yeast	9	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.068 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 260.00 gal)

## Fermentation

- 11 Jan 2024 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 15 Jan 2024 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
32.00 oz	Amarillo [9.20 %] - 15.0 Days Before Bottling for 0.0 Days	Hop	10	0.0 IBUs	-
32.00 oz	Citra [12.00 %] - 15.0 Days Before Bottling for 0.0 Days	Hop	11	0.0 IBUs	-
16.00 oz	Mosaic (HBC 369) [12.25 %] - 15.0 Days Before Bottling for 0.0 Days	Hop	12	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.019 SG)
- Date Bottled/Kegged: 25 Jan 2024 - Carbonation: Bottle with 188.50 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 24 Feb 2024 - Drink and enjoy!

Notes