

Suffragette Power Ale - Red NEIPA - 6.2%

Hazy IPA (New England / NEIPA)

Author: BeerBuds Greece

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.44
 Color : 31 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.058
 Original Gravity : 1.061
 Final Gravity : 1.014

Fermentables (7 kg)

4.5 kg - BEST Red X® 30 EBC (64.3%)
 500 g - Caramunich III 150 EBC (7.1%)
 500 g - Golden Naked Oats 18 EBC (7.1%)
 500 g - Oats, Flaked 2.8 EBC (7.1%)
 500 g - Wheat Flaked 3.2 EBC (7.1%)
 500 g - Wheat Malt 3.9 EBC (7.1%)

Hops (194 g)

30 min - 14 g - Columbus/Tomahawk/Zeus (CTZ)...

Hop Stand

20 min hopstand @ 80 °C
 20 min - 80 g - pink boots - 12.5% (11 IBU)

Dry Hops

4 days - 100 g - pink boots - 12.5%

Miscellaneous

Mash - 4 g - Calcium Chloride (CaCl2)
 Mash - 3 g - Epsom Salt (MgSO4)
 Mash - 3 g - Gypsum (CaSO4)
 Mash - 2.5 ml - Phosphoric Acid 85%

Yeast

0.5 pkg - Fermentis Safale American US-05
 1 pkg - Mangrove Jack's Hophead M66

BrewZilla / RoboBrew 35L

Batch Size : 25 L
 Boil Size : 30.67 L
 Post-Boil Vol : 29.17 L

Mash Water : 23 L
 Sparge Water : 12.74 L
 Boil Time : 30 min
 Total Water : 35.74 L

Brewhouse Efficiency: 75%
 Mash Efficiency: 84%

Mash Profile

High fermentability plus mash out
 69 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

argiroupoli water (Hoppy NEIPA)
 Ca 100 Mg 13 Na 2 Cl 60 SO 92 HCO 155

SO/Cl ratio: 1.5

Mash pH: 5.19

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



31 EBC

Recipe Notes

Important:

Add the dry hop 3-7 days after fermentation begins, while the beer is still actively fermenting.
 (With 2023 Pink Boots hop blend)

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