

# Hierdens Biertje Neipa 2023

Recipe by **Johan Klaassen**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>23 L</b>	<b>2 L</b>	<b>60 mins</b>	<b>80%</b>	<b>19.49 L</b>	<b>13.25 L</b>
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
<b>1.061</b>	<b>1.014</b>	<b>8.6</b>	<b>9.2</b>	<b>6.12%</b>	

Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth" profile.

## Fermentables

	Amount	Usage	PPG	EBC
pops pale ale malt Supplier: Custom Fermentable	4.61 kg (78%)	<b>Mash</b>	39.1	5.8
Oats, jumbo Supplier: Custom Fermentable	0.67 kg (11%)	<b>Mash</b>	37.0	1.2
Chateau Wheat Blanc Nature Supplier: Custom Fermentable	0.30 kg (5%)	<b>Mash</b>	38.4	4.6
Carapils/Carafoam Supplier: Custom Fermentable	0.25 kg (4%)	<b>Mash</b>	37.0	3.8
Rice Hulls Supplier: Custom Fermentable	0.05 kg (1%)	<b>Mash</b>	0.0	-1.5
Honey Malt Supplier: Custom Fermentable	0.05 kg (1%)	<b>Mash</b>	38.4	65.2

## Mash Steps

	Temp	Time
Temperature	68 °C	60 min

## Hops

	Amount	Type	Usage	Time	AA
Idaho #7 (IBU: 7.1)	98.40 g (20%)	Pellet	Hop Stand	30 min	13.4

## Hops

	<b>Amount</b>	<b>Type</b>	<b>Usage</b>	<b>Time</b>	<b>AA</b>
Citra (IBU: 1.5)	98.40 g (20%)	Pellet	Hop Stand	30 min	12
Citra (IBU: 0.0)	100.00 g (20%)	Pellet	Dry Hop	3 days	12
Azacca (IBU: 0.0)	200.00 g (40%)	Pellet	Dry Hop	1 days	15

## Yeast

	<b>Amount</b>	<b>Attenuation</b>
Verdant IPA	1 ml	81 %
WHC sanders yeast	1 ml	75 %

## Extras

	<b>Amount</b>	<b>Usage</b>	<b>Time</b>
Yeast Nutrients	0.005 kg	Boil	15 min

## Fermentation Steps

	<b>Temp</b>	<b>Time</b>
Primary Fermentation	19 °C	3 days
Secondary Fermentation	20 °C	1 days
Tertiary Fermentation	21 °C	1 days

## Notes