

GODZONE – NZ NEIPA

IPA – HAZY IPA (NEW ENGLAND / NEIPA)

OVERVIEW

Nectaron, Nelson Sauvin & Superdelic deliver a juicy, tropical profile with stone fruit and nectarine on a soft, sweet malt body.

BATCH STATISTICS

MASH WATER:	23.6 LITRES
SPARGE WATER:	8.64 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.068
FINAL GRAVITY:	1.013
ASSUMED EFFICIENCY:	75%
ABV:	7.22%
BITTERNESS:	25.3 IBU
COLOUR:	3.6 EBC

FERMENTABLES

JOE WHITE MALTINGS – PILSNER, MALT CRAFT EXPORT – 5.4 KG
BLUE LAKE MILLING – OATS, FLAKED – 0.6 KG
JOE WHITE MALTINGS – WHEAT MALT CRAFT – 0.4 KG
WEYERMANN – CARAPILS/CARAFOAM – 0.3 KG

MASH PROFILE

SACC REST	67°C FOR 45 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS
BOIL – NECTARON – 20g – 12% AA – 10 MINS – 9.6 IBU
BOIL – SUPERDELIC – 20g – 10.5% AA – 10 MINS – 8.4 IBU
AROMA – NECTARON – 30g – 10 MINS @ 85°C
AROMA – SUPERDELIC – 30g – 10 MINS @ 85°C
DRY HOP – NELSON SAUVIN – 100g – ON DAY 5
DRY HOP – NECTARON – 50g – ON DAY 5
DRY HOP – SUPERDELIC – 50g – ON DAY 5

YEAST

LALLEMAND (LALBREW) – VERDANT IPA (2 PKG)
ATTENUATION: 82%
FERMENTATION TEMP RANGE: 18°C – 25°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

19°C FOR 1 days
23°C FOR 5 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 7.2 G
MASH – EPSOM SALT (MgSO4) – 1.4 G
MASH – GYPSUM (CaSO4) – 1.8 G
MASH – PHOSPHORIC ACID – 2 ML
SPARGE – CALCIUM CHLORIDE (CaCl2) – 3.41 G
SPARGE – EPSOM SALT (MgSO4) – 0.66 G
SPARGE – GYPSUM (CaSO4) – 0.85 G

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

LOADED WITH NECTARON, NELSON SAUVIN, AND SUPERDELIC. THIS JUICE BOMB POURS A SOFT GOLDEN HAZE AND DELIVERS A SATURATED PROFILE OF RIPE NECTARINE, WHITE GRAPE, RED BERRIES, AND HINTS OF CITRUS ZEST.