



# Pulp Life

## NEW ENGLAND IPA

Original Gravity: 1.067    Final Gravity: 1.018

ABV: 6.5%

Bitterness: 30 IBUs    SRM: 7 (deep gold)

A New England IPA (NEIPA) is a style of American IPA that features an intense, tropical fruit-centric, hop aroma and flavour. It's heavily dry hopped to the point of being hazy and has a fuller body, smoother flavour, and less perceived bitterness than traditional or West Coast IPAs.

### Grains & Extracts

#### Specialty Grains

- 2# White Wheat Malt
- .75# Carafoam
- 1# Flaked White Wheat
- 1# Flaked Oats

*steep specialty grains 20-30 mins @ 155°*

#### Extract Brewing

- 4# Briess Wheat DME    Boil 60 mins
- 3.3# Briess Pilsen LME    Boil 20 mins

#### All Grain Brewing

- 10# Rahr 2-Row Pale Malt

*light body: mash at 148° for 75-90 min*

### Hops

- |        |        |                |
|--------|--------|----------------|
| 0.5 oz | CTZ    | Boil 60 min    |
| 1 oz   | Citra  | Boil 0 min     |
| 1 oz   | Mosaic | Boil 0 min     |
| 2 oz   | Citra  | Dry Hop 7 Days |
| 2 oz   | Mosaic | Dry Hop 7 Days |

### Yeast

#### Dry:

Lallemand New England Ale  
Safale S-33 (substitute)

#### Liquid:

Whitelabs WLP066 London Fog

### Misc

- |      |               |          |
|------|---------------|----------|
| 5 oz | Priming Sugar | Bottling |
|------|---------------|----------|

# Pulp Life NEIPA ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

**2# White Wheat, .75# Carafoam, 1# Flaked Wheat, 1# Flaked Oats**

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

**4# Wheat DME @ 60 min**

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

**3.3# Pilsen LME @ 15 min, 1 oz Citra @ 0 min,  
1 oz Mosaic @ 0 min**

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

**WLP066 London Fog or Lallemund New England Ale**

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

**5 oz priming sugar**

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!