

CRISP 20th Century NEIPA


A British juice bomb | ABV 4.8% | IBU 10 | OG 1052 SG

Plumage Archer was the dominant malt variety in the early 20th Century and here we are pairing it with modern English hops. Plumage Archer provides a neutral flavour base allowing the oats to showcase their silky smoothness. We selected these new UK hops from the Charles Farams hop development program, they are perfect for a juice bomb.

BASICS

BATCH SIZE (LITRES):	163.6
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1052 SG
FINAL GRAVITY:	1015 SG
IBUs:	10
COLOUR (EBC/SRM):	12 / 6
BREWHOUSE EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
PLUMAGE ARCHER	221	60
WHEAT MALT	35.7	10
DEXTRIN MALT	19.1	5
NAKED OAT MALT	69.2	15
TORREFIED OATS	46.1	10



HOPS

	(grams)	Alpha Acid%	Contribution	Add
OLICANA	500	8%	60	20 mins
ARCHER	500	5%	40	20 mins
OLICANA	100	8%	0	Flame Out
JESTER T45	0	8%	0	Flame Out
GODIVER	200	7.5%	0	Flame Out
OLICANA	0	8%	0	Dry Hop
JESTER T45	200	8%	0	Dry Hop
GODIVER	0	8%	0	Dry Hop

METHODS / TIMINGS



TEMPERATURES

MASH TEMP:	68°C / 154.4°F
COLLECTION TEMP:	20°C / 68°F
FERMENTATION TEMP:	22°C / 71.6°F



MASH LIQUOR VOL (LITRES): 904

LIQUOR / MASH RATIO: 2.5 : 1



TIMINGS

MASH: 60 mins BOIL: 60 mins



YEAST

66% Nottingham & 33% Windsor



Mike's Top Tip

"Mixing naked malted oat with torrefied oats will give a lovely smoothness and haze without causing problems.."