

New England IPA (Hazy IPA) Recipe

Ingredients

Grain Bill (for 5 gallons/19 liters)

- 8 lbs (3.6 kg) Pale Ale Malt (73%)
- 2 lbs (907 g) Flaked Oats (18%)
- 1 lb (454 g) White Wheat Malt (9%)

Hops

- 0.25 oz (7 g) Magnum (12% AA) – 60 minutes
- 1 oz (28 g) Citra + 1 oz (28 g) Mosaic – Whirlpool at 170°F for 30 minutes
- 2 oz (56 g) Citra + 1 oz (28 g) Mosaic – Dry hop during active fermentation (Day 3)
- 1 oz (28 g) Citra + 1 oz (28 g) Mosaic + 1 oz (28 g) Galaxy – Dry hop after fermentation complete

Yeast

- Wyeast 1318 London Ale III or Imperial A38 Juice (2 packs recommended)

Water Adjustments (for 5 gallons)

- Target profiles: Ca: 125 ppm, Mg: 10 ppm, Na: 10 ppm, Cl: 150 ppm, SO₄: 75 ppm
- Starting from distilled or RO water, add:
 - 7 g Calcium Chloride
 - 3 g Gypsum
 - 2 g Epsom Salt
 - Acid as needed to achieve mash pH 5.3

Brewing Instructions

1. Mash at 154°F (68°C) for 60 minutes.
2. Collect approximately 6.5 gallons (24.6 liters) of wort.
3. Boil for 60 minutes, following the hop schedule above.
4. After boil, cool to 170°F (77°C), add whirlpool hops, and hold for 30 minutes.
5. Chill to 68°F (20°C) and pitch yeast.
6. Ferment at 68-72°F (20-22°C).
7. Add first dry hop charge on day 3 of fermentation.
8. Add second dry hop charge after fermentation is complete (typically day 7-10).

9. Cold crash for 24-48 hours.

10. Package and carbonate to 2.4 volumes of CO₂.

Pro Tips

- Minimize oxygen exposure at every step after fermentation begins to prevent oxidation.
- The chloride-to-sulfate ratio (2:1) is critical for the soft mouthfeel typical of the style.
- Consider splitting dry hop additions to maximize biotransformation during active fermentation.
- NEIPAs are best consumed fresh, within 3-4 weeks of packaging.
- For the most vibrant hop aroma, serve at 45-50°F (7-10°C) in an IPA glass or tulip.