



Winning Recipes from the Sjporr Challenge!

Sjporrchallenge.org



2019 Third Place SJPC

“Couch Potato”

New England IPA

by Jeff Neville – Bethel, Connecticut

Jeff's execution of recipe is the first NEIPA to take a top placement in the Sjporr Challenge. If you're a fan of New England style IPA's, you should give this one a try!

INGREDIENTS

For 6.0 gallons US (2.7 L)

MALTS

- 11.5 lbs US 2-Row (2.0 SRM)
- 2.0 lbs. Flaked Wheat (1.0 SRM)
- 1.0 lbs. Golden Naked Oats (8.0 SRM)
- 13.5 oz. Lactose – Milk Sugar ~ Late Addition [Boil @ 15 min]
- 9.6 oz. White Wheat US (3.3 SRM)
- 9.6 oz. Carapils – Dextrine Malt US (0.6 SRM)
- 8.0 oz. Honey Malt US (2.0 SRM)

HOPS

- 1.0 oz. Motueka [7.0%] @ 60 min
- 2.0 oz. Citra [12.0%] @ 10 min
- 2.0 oz. Motueka [7.0%] @ 10 min
- 1.0 oz. Citra [7.0%] @ 0 min
- 2.0 oz. Motueka [7.0%] Dry Hop 11 days
- 2.0 oz. Citra [12.0%] Dry Hop 11 days
- 2.0 oz. Motueka [7.0%] Dry Hop 7 days
- 2.0 oz. Citra [12.0%] Dry Hop 7 days

YEAST

London Ale III – Wyeast 1318

SPECIFICATIONS

Original Gravity: 1.078

Final Gravity: 1.024

ABV: 7.1

IBU: 49.5

Color: 13.3 SRM

Boil Time: 60 min

MASH STEPS

Mash In: 152 F [60 min]

Mash Out: 169 F [10 min]

Mash Efficiency: 80%

Fermentation: 14 days

Fermentation Temp: 70 F