

## NEIPA#2 18 blg CTZ/galaxy/cascade/chinook

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **20**
- SRM **7.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

### Mash information

- Mash efficiency **40 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

### Fermentables

| Type    | Name                | Amount         | Yield  | EBC |
|---------|---------------------|----------------|--------|-----|
| Grain   | Viking Pilsner malt | 4.5 kg (47.4%) | 82 %   | 4   |
| Grain   | Viking Munich Malt  | 1 kg (10.5%)   | 78 %   | 18  |
| Grain   | Viking Vienna Malt  | 1 kg (10.5%)   | 79 %   | 7   |
| Grain   | Viking Wheat Malt   | 1 kg (10.5%)   | 83 %   | 5   |
| Adjunct | Barley, Flaked      | 0.5 kg (5.3%)  | 70 %   | 5   |
| Adjunct | Weat flaked         | 0.5 kg (5.3%)  | 70 %   | 6   |
| Adjunct | Oats, Flaked        | 0.5 kg (5.3%)  | 80 %   | 3   |
| Grain   | Rye, Flaked         | 0.5 kg (5.3%)  | 78.3 % | 5   |

### Hops

| Use for             | Name                      | Amount | Time   | Alpha acid |
|---------------------|---------------------------|--------|--------|------------|
| First Wort          | Columbus/Tomahawk/Zeus US | 10 g   | 65 min | 15.5 %     |
| Aroma (end of boil) | Galaxy                    | 10 g   | 1 min  | 15.5 %     |
| Aroma (end of boil) | Chinook                   | 20 g   | 1 min  | 13 %       |
| Aroma (end of boil) | Cascade PL                | 20 g   | 1 min  | 5.2 %      |
| Whirlpool           | Galaxy                    | 20 g   | 0 min  | 15.5 %     |
| Whirlpool           | Chinook                   | 40 g   | 0 min  | 13 %       |

|           |            |      |          |       |
|-----------|------------|------|----------|-------|
| Whirlpool | Cascade PL | 40 g | 0 min    | 5.2 % |
| Dry Hop   | Galaxy     | 20 g | 7 day(s) | 15 %  |
| Dry Hop   | Chinook    | 40 g | 7 day(s) | 13 %  |
| Dry Hop   | Cascade PL | 40 g | 7 day(s) | 5.2 % |

## Yeasts

| Name                                                           | Type | Form  | Amount | Laboratory        |
|----------------------------------------------------------------|------|-------|--------|-------------------|
| Lallemand BRY-97<br>American West<br>Coast Ale/Safale<br>US-05 | Ale  | Slant | 350 ml | Danstar/Fermentis |