

## 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 American West Coast Ale/Safale US-05	Ale	Slant	350 ml	Danstar/Fermentis