

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 |