

## NEIPA - 09 - 6%

Author: SK

Type: All Grain

IBU : 45 (Tinseth)  
BU/GU : 0.77  
Color : 5 SRM  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 14 °P  
Original Gravity : 14.3 °P  
Final Gravity : 3.2 °P

### Fermentables (10.5 kg)

7.5 kg - BEST Pale Ale 3 SRM (71.4%)  
2 kg - Caramel Pils 2.5 SRM (19.1%)  
1 kg - Oats, Flaked 1 SRM (9.5%)

### Hops (350 g)

45 min - 70 g - Cascade - 6.3% (23 IBU)  
15 min - 80 g - Cascade - 6.3% (15 IBU)

### Hop Stand

10 min hopstand @ 82 °C  
10 min 82 °C - 100 g - Citra - 12.8% (7 IBU)

### Dry Hops

4 days - 100 g - Simcoe - 12.7%

### Miscellaneous

Mash - 10 ml - Lactic Acid 80%  
15 min - Boil - 0.5 g - Servomyces

### Yeast

28 g - Lallemend (LalBrew) New England

### Brew Monk 40L

Batch Size : 40 L  
Boil Size : 46 L  
Post-Boil Vol : 44.79 L

Mash Water : 33.71 L  
Sparge Water : 22 L  
Sparge Water Temp : 76 °C  
Boil Time : 45 min  
Total Water : 55.71 L

Brewhouse Efficiency: 75.3%  
Mash Efficiency: 80.9%



5 SRM

### Mash Profile

High fermentability plus mash out  
64 °C - 45 min - Mash 1  
67 °C - 15 min - Mash 2  
72 °C - 10 min - Mash 3  
77 °C - 0 min - Mash Out

### Fermentation Profile

Ale  
20 °C - 7 days - Primary  
20 °C - 5 days - Secondary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: