



Brewer's Friend

Brew Day Sheet for Partial Mash Recipes

<http://www.brewersfriend.com>

Brewer: Jason SK
Brew Date: _____
Batch Size: 23 lt. Boil Time: 15min.

Recipe Name: NEIPA hack
Beer Type: NEIPA-ish
Batch #: No.4

Grains & Ingredients -

| Type | Amount |
|---------------------------|--------|
| Malt Pale Ale (Weyermann) | 1 KG |
| Flaked Oats | .5 KG |
| | |
| | |
| | |
| | |
| | |
| | |

Other Ingredients -

| Name | Amount | Add @ time |
|------|--------|------------|
| | | |
| | | |
| | | |

Find other ingredients and their uses at:

www.brewersfriend.com/other-ingredients

Mash Instructions:

Mash in a 5lt pot. Fill the whole thing with 4.5-4.75 lt of wah. 73 degrees grains in. Wrap in a towel for 1 hour to preserve heat. Rinse grains in another pot (new wah). Mix wah from both pots. Boil for 15 mins.

Hops -

| Type | Amount | Alpha Acids | Boil Time |
|---------|-----------|-------------|-----------|
| Cascade | 100 grams | | |
| Simcoe | 30 grams | | |
| | | | |
| | | | |
| | | | |

Yeast -

Type Generic - Mangrove Jacks kit yeast
(alternative Fermentis Safale US-05 11.5gr)

Avg Attenuation _____

Optimum Temperature 20-25 degrees

Starter Notes: _____

Data on yeast can be found at:

www.brewersfriend.com/yeast

Batch Vital Statistics -

Expected Original Gravity 1051
Expected Final Gravity 1006 (should be higher bc of the grains)
Expected Alcohol By Volume 4.4% ≈ (could be higher)
IBUs (bitterness) 18.157899 ≈
SRM (color) _____
Carbonation Level 160 grams dex - 2fing white head

For calculators: www.brewersfriend.com/stats

Hydrometer Readings - @ 60 F / 15.5 C

| | Date | Specific Gravity |
|---------|------|------------------|
| Brewed | | |
| Racked | | |
| Bottled | | |

Cost -

Grains 2.5 + 1.4 = 3.9 euro
Hops Casc 5.9 + Simcoe 4.9 = 10.8 euro
Yeast Generic
Other _____

Total:

Notes -

FIND COLD WAH DO NOT START WITHOUT IT. It is boiling hot out there.

MAKE SURE TEMPS are ok at the basement... DO NOT START

MAKE SURE GOT ENOUGH BOTTLES!!!

AT LEAST 36 SMALL n 10 BIG

Recipe Builder: www.brewersfriend.com/homebrew