

NEIPA V2

an All Grain **American IPA** by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
5.0 kg	Golden Promise (UK)	Mash
3.0 kg	Bohemian Pilsner (DE)	Mash
2.0 kg	Flaked Oats	Boil
1.0 kg	Vienna (DE)	Mash
1.0 kg	Flaked Wheat	Boil

Hops

Amount	Hop	Time
40.0 g	Citra (US)	90 min
100.0 g	Citra (US)	0 min
100.0 g	Ekuanot	0 min
50.0 g	Hallertau blanc	0 min
50.0 g	Idaho #7	0 min
50.0 g	Mosaic™ (US)	0 min
50.0 g	Simcoe (US)	0 min
50.0 g	Mosaic™ (US)	3 days
50.0 g	Simcoe (US)	3 days
50.0 g	Ekuanot	2 days
50.0 g	Hallertau blanc	2 days
50.0 g	Idaho #7	2 days
50.0 g	Citra (US)	2 days

Yeasts

Name	Lab/Product
Conan/WLP644 hybrid (F1)	

Extras

Amount	Name	Time
0.5 tsp	Yeast Nutrient (Wyeast)	10.0 min
1.0 each	Whirlfloc Tablet	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
41.6395 L	60 min

Properties

OG	FG	IBU
1.061	1.012	30 ↓
ABV	Color	Balance
6.4%	4 SRM ↓	Balanced ↓

Notes

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO 128.4 8.2 14.7 138.4 104.7 64.144

<http://i.imgur.com/qvoURYc.png>