

NEIPA

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

Fermentables

Amount	Fermentable	Use
2.0 kg	Golden Promise (UK)	Mash
2.0 kg	Bohemian Pilsner (DE)	Mash
1.0 kg	Flaked Oats	Boil
500.0 g	Red Wheat (US)	Boil

Hops

Amount	Hop	Time
18.0 g	Columbus (US)	90 min
28.0 g	Centennial (US)	3 days
25.0 g	Mosaic™ (US)	3 days
25.0 g	Simcoe (US)	3 days
25.0 g	Motueka (NZ)	3 days
25.0 g	Saaz (CZ)	3 days
28.0 g	Centennial (US)	20 min
25.0 g	Saaz (CZ)	20 min
25.0 g	Motueka (NZ)	20 min
25.0 g	Mosaic™ (US)	20 min
25.0 g	Simcoe (US)	20 min

Yeasts

Name	Lab/Product
Conan/WLP644 hybrid (F1)	

Extras

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

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG

1.057

ABV

6.1%

FG

1.010

Color

4 SRM ↓

IBU

33 ↓

Balance

Balanced