

Neipaleon

an All Grain **American IPA** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
4.0 kg	2-Row (US)	Mash
1.0 kg	Flaked Oats	Boil
150.0 g	Special Roast (US)	Mash

Hops

Amount	Hop	Time
4.2 g	Eureka	60 min
4.2 g	Mandarina Bavaria	60 min
4.2 g	Idaho 7	60 min
28.0 g	Idaho 7	4 days
28.0 g	Eureka	4 days
28.0 g	Mandarina Bavaria	4 days
5.7 g	Idaho 7	40 min
5.7 g	Mandarina Bavaria	40 min
5.7 g	Eureka	40 min
12.8 g	Eureka	30 min
12.8 g	Mandarina Bavaria	30 min
12.8 g	Idaho 7	30 min
17.0 g	Eureka	20 min
17.0 g	Mandarina Bavaria	20 min
17.0 g	Idaho 7	20 min

Yeasts

Name	Lab/Product
Safale S-04	Fermentis S-04
Abbaye	Fermentis

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
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1.053 ↓

ABV

5.7%

1.010 ↓

Color

4 SRM ↓

23 ↓

Balance

Balanced ↓

Notes

Added to mash water:

- 5.1g of Calcium Chloride
- 1.0g of Gypsum
- 6ml of Lactic Acid

Yeast:

Added only 25% of Abbaye yeast but 100% of S-04