

336 Flashback NEIPA 5 Gallon All Grain

Hazy IPA (21 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 14 Jun 2022
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 372.51 ml warm water and add optional 18.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.30 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 11.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	36.9 %	0.37 gal
4 lbs 11.0 oz	Malteurop Wheat (3.3 SRM)	Grain	2	36.9 %	0.37 gal
2 lbs 2.0 oz	Oats, Flaked (1.0 SRM)	Grain	3	16.7 %	0.17 gal
1 lbs 3.0 oz	BEST Acidulated (BESTMALZ) (3.0 SRM)	Grain	4	9.4 %	0.09 gal
0.75 oz	zamba [11.00 %] - Mash 60.0 min	Hop	5	4.9 IBUs	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.96 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.34 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	zamba [11.00 %] - First Wort 60.0 min	Hop	6	18.0 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.061 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.25 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	7	20.0 IBUs	-
0.75 oz	El Dorado [15.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	8	14.7 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.070 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.070 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

14 Jun 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

18 Jun 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	El Dorado [15.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-
1.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-

Measure Final Gravity: _____ (Estimate: 1.021 SG)

Date Bottled/Kegged: 28 Jun 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

28 Jul 2022 - Drink and enjoy!

Notes