

# 336 Flashback NEIPA 5 Gallon Extract

Hazy IPA (21 C)

**Type:** Extract  
**Batch Size:** 5.00 gal  
**Boil Size:** 4.28 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 3.91 gal  
**Final Bottling Vol:** 4.60 gal

**Date:** 14 Jun 2022  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 376.34 ml warm water and add optional 18.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 3.38 gal
- Steep Grain Weight: 3 lbs 6.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 6.0 oz	BEST Acidulated (BESTMALZ) [Steep] (3.0 SRM)	Grain	2	9.9 %	0.11 gal
1 lbs	Carafoam [Steep] (2.0 SRM)	Grain	3	7.2 %	0.08 gal
1 lbs	Oats, Flaked [Steep] (1.0 SRM)	Grain	4	7.2 %	0.08 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 10 lbs 9.0 oz
- Boil Fermentables Volume: 0.89 gal
- Est Boil Water Addition: 0.01 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.109 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	6	7.2 %	0.08 gal
9 lbs 9.0 oz	Pale Liquid Extract [Boil] (8.0 SRM)	Extract	7	68.6 %	0.81 gal

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	8	10.4 IBUs	-
0.50 oz	El Dorado [15.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	9	6.4 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.071 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	10	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.071 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	11	0.0 IBUs	-
1.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 0.0 Days	Hop	12	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.019 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