

BEER NAME: N.S.N. NEIPA

Beer Style: New England I.P.A

Description: Disgustingly cloudy, fruity and juicy excuse for beer.

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
3.5	Barrett Burston Pale Malt	63	
.5	Rolled Oats	9	
.8	Wheat Malt	14	
.2	Carapils	4	
.05	Acid Malt	1	
.5	Dextrose	9	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	10	15.6	Warrior	20
60	10	13.5	Citra	18
60	5	13.1	Galaxy	9
5	5	13.5	Citra	1
5	5	13.1	Galaxy	1
0	5	7.8	Amarillo	

MASH TEMPERATURE:

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.061	1.012	6.4	49	4.3	56

SUGGESTED YEAST: Wyeast 1318,, Nottingham

FERMENTATION TEMPERATURE: 18C

COMMENTS: Dry Hop with Citra and Amarillo (up to 50 grams)

Can use Ale Malt instead of Pale to give a more golden colour.