



KITTEN BISCUIT NEIPA

Recipe courtesy of Wilmington Brewing Company

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.080-1.085	1.020-1.024	~8%

INGREDIENTS

- 9.5 lbs 2-Row Pale Malt
- 4 lbs Wheat Malt
- 1.5 lbs Flaked Oats
- 1 lb CaraPils
- .5 lb Rice Hulls
- .5 lb Lactose
 - add during boil w/10 min remaining
- 2.5 oz Citra hops
 - whirlpool @ 210°F for 20 min
- 2.5 oz Mosaic hops
 - whirlpool @ 210°F for 20 min
- 5 oz Citra hops
 - dry hop for 4 days
- 5 oz Mosaic hops
 - dry hop for 4 days
- Dry English Ale Yeast
 - WLP007

PROCESS

Mill all of your grains (not the rice hulls) and mash at 152°-153° F for 60 minutes. Collect wort and boil for 60 minutes. Add lactose with 10 minutes remaining in boil. Once the boil has concluded you'll chill to 210°F, add your whirlpool hops, and hold for 20 minutes. Finish chilling your wort to 68°-70°F, transfer to a fermentor, aerate, and pitch your yeast. Dry hop for four days after fermentation is complete.

ADVANCED TIPS

Wilmington recommends a chloride to sulfate ratio of about 6:1 for this brew. They also toss in about 1 gram of Cl pre 5 gallons at the end of the boil. Your pH should be coming out about 5.2 at the end of your boil and 4.5 in the finished product. Start dry-hopping while the yeast is still in suspension and fermentation is still somewhat active. This will encourage hop polyphenols to stay in suspension and bump up the flavor. If you can, utilize CO2 during the bottling or kegging process to reduce/eliminate oxygen exposure.