



RAW NEIPA

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Recipe courtesy of Omega Yeast

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.071	1.019-1.008 <i>(Depending on yeast strain)</i>	6.9-8.2%

INGREDIENTS

9.5 lbs Pilsner Malt (60%)
 5.5 lbs Raw Wheat (34%)
 .5 lb Flaked Wheat (3%)
 .5 lb Rice Hulls (3%)

HOPS

.5 oz Mosaic - Whirlpool
 .5 oz Citra - Whirlpool
 .5 oz Columbus - Whirlpool
 .25 oz Mosaic - 1st Dry-hop
 .25 oz Citra - 1st Dry-hop
 .25 oz Columbus - 1st Dry-hop
 2.25 oz Mosaic - 2nd Dry-hop
 2.25 oz Citra - 2nd Dry-hop
 .25 oz Columbus - 2nd Dry-hop

YEAST

1 Homebrew pack of Voss Kveik (OYL-061),
 Gulo™ Ale (OYL-501), British Ale V (OYL-011),
 or DIPA Ale (OYL-052)

PROCESS

Mill grains and mash at 156°F for 1 hour.
 Sparge and collect wort. Aim for 6.25 gallons at
 a gravity of ~1.071.

Bring wort to 180°F and hold. Do not boil!!
 Add whirlpool hops to 180°F wort and hold for
 20 minutes.

Chill wort and pitch yeast.
 Add first dry hop addition 24 hours after yeast
 is pitched.
 Add second dry hop addition once final gravity has
 been reached.

Bottle or keg two days after second dry hopping step.