



# Whalers Victory

## NEIPA (AG)

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### RECIPE STATS

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**Est. SG:** 1.065

**Est. FG:** 1.015

**IBU:** 58.9

**SRM:** 5.3

**ABV:** 6.6%

### INGREDIENTS

10 lbs Epiphany 2 Row

1 lb Flaked Oats

1 lb Flaked Wheat

0.5 lbs Cara Ruby Malt

1 oz Cluster Pellet Hops

3 oz Citra Pellet Hops

3 oz Galaxy Pellet Hops

3 oz Mosaic Pellet Hops

2 oz Nelson Sauvignon Pellet Hops

Omega Hothead Yeast  
(OYL057)

### MASH SCHEDULE

Heat 14.5 quarts of water to 169°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Fly sparge with 3.5 gallons of 168°F water, or finish the mash as you wish.

### BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil. Follow the hop schedule as indicated below.

1 oz Cluster @ 60 minutes

1 oz each of Citra, Galaxy, Nelson Sauvignon, Mosaic @ 5 minutes

1 oz each of Citra, Galaxy, Nelson Sauvignon, Mosaic @ Flameout

1 oz each of Citra, Galaxy, Mosaic – Dry Hop for 5 Days

### FERMENTATION GUIDELINES

Chill wort to 70°F and pitch yeast. Top up water to 5 gallons.

Let fermentation occur at room temperature, somewhere between 68-75°F for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight.

If doing the Dry Hop step, after primary fermentation is done (after 7-10 days), open fermenter slightly and add dry hops (or, optionally, move to secondary fermenter and add dry hops) and allow them to sit for a further 5 days.