



Whalers Victory

NEIPA (EX)

RECIPE STATS

Est. SG: 1.065

Est. FG: 1.015

IBU: 58.9

SRM: 5.3

ABV: 6.6%

INGREDIENTS

7.5 lbs Pilsen Light LME

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)

BREWING SCHEDULE

Heat 3 gallons of water. Steep packaged grains for 20 minutes or until water reaches 160°F. Discard grains and bring water to a low rolling boil.

Once boil is achieved, turn off the heat and add LME. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching. This mixture of extract and water is now called wort. Turn the heat back on and boil your wort, being careful to avoid boil-overs. 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.