

Neo



raiderrob

Created Monday February 22nd 2016

Method: **BIAB** Style: **American Pale Ale** Boil Time: **60 min**

Batch Size: **5.5 gallons** (fermentor volume) Pre Boil Size: **6.5 gallons**

Post Boil Size: **5.5 gallons** Pre Boil Gravity: **1.051** (recipe based estimate)

Efficiency: **75%** (brew house) Source: **raiderrob** Calories: **197 calories** (Per 12oz)

Carbs: **19 g** (Per 12oz)

Original Gravity: **1.060** Final Gravity: **1.013** ABV (standard): **6.16%** IBU (tinseth): **49.57** SRM (morey): **8.96** Mash pH: **5.72**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
10 lb	American - Pale Ale	37	3.5	83.3%
2 lb	American - Caramel / Crystal 20L	35	20	16.7%
12 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU	Bill %
0.5 oz	Magnum	Pellet	11.8	Boil	60 min	20.25	11.1%
1 oz	Neo1	Pellet	9.55	Boil	15 min	16.26	22.2%
2 oz	Neo1	Pellet	9.55	Boil	5 min	13.07	44.4%
1 oz	Neo1	Pellet	9.55	Dry Hop	5 days		22.2%

Mash Guidelines

Amount	Description	Type	Temp	Time
7.8 gal		Infusion	156 °F	90 min

Other Ingredients

Amount	Name	Type	Use	Time
1 each	Whirlfloc	Fining	Boil	15 min.
8 g	Fermaid K	Other	Boil	15 min.

Yeast

Fermentis - Safale - American Ale Yeast US-05

Amount: 1 Attenuation (avg): 81% Flocculation: Medium

Optimum Temp: 54 - 77 °F Starter: No

Fermentation Temp: 65 °F Pitch Rate: 0.75 (*M cells / ml / ° P*) 230 B cells required

Priming

CO₂ Level: 2.52 Volumes

Target Water Profile Redding

Ca⁺² 0 Mg⁺² Na⁺ 0 Cl⁻ 0 SO₄⁻² HCO₃⁻

Quick Water Requirements

Water	Gallons	Quarts
Total mash water needed	8.44	33.8
Grain absorption losses	-1.5	-6
Starting boil volume	6.94	27.8
Boil off losses	-1.25	-5
Kettle dead space	-0.06	-0.3
Hops absorption losses	-0.13	-0.5
Amount going into fermentor	5.5	22
Total:	8.44	33.8