

ALL TOGETHER

Recipe by Other Half Brewing

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This homebrew version of our **ALL TOGETHER** recipe is designed for 5 gallons. You know your system best, adjust for your own efficiency.

Yeast:

London Ale (NEIPA) or Chico (WCIPA)

OG 16 P or 1.064 SG

FG 3.2 P or 1.013 SG

Mash Temp. 154 F

In Brooklyn we have a very soft, neutral water profile. For NEIPA we recommend calcium chloride additions and we aim to stay under 300ppm chloride. For WCIPA we recommend calcium sulfate and we aim to stay around 150ppm or less. You know your water best so adjust accordingly.

Grain Bill:

2-row: 10.5 lbs

Flaked Oats: 1.5 lbs

Briess Carapils: .5 lbs

Hop Schedule:

Columbus (or bittering hop of your choice) to 10 ibu @ 60 Min (NEIPA)

or to 50 ibu @ 60 min (WCIPA)

Mosaic 2 oz @ Whirlpool

Cascade 1 oz @ Whirlpool

Simcoe 2 oz @ Dry Hop

Citra 2 oz @ Dry Hop

Mosaic 4 oz @ Dry Hop

Cascade 2 oz @ Dry Hop