



## ALL TOGETHER

Recipe By Other Half Brewing

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This recipe was designed to be flexible for brewers that want to make it as a NEIPA or a West Coast IPA. Please adjust your bittering level accordingly. In addition, everyone knows their systems best and these are just our guidelines.



### Yeast:

London Ale (NEIPA) or Chico (WCIPA)

**OG** 15 P or 1.060 SG

**FG** 3.2 P or 1.013 SG

**Mash Temp.** 154 F

### Water Profile:

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 81%

Flaked Oats 15%

Briess Carapils 4%

### Hop Schedule:

**Columbus** (or bittering hop of your choice) to 10 ibu @ 60 min (NEIPA)  
or to 50 ibu @ 60 min (WCIPA)

**Mosaic** 0.75 lbs/bbl @ Whirlpool

**Cascade** 0.35 lbs/bbl @ Whirlpool

**Simcoe** 0.75 lbs/bbl @ Dry Hop

**Citra** 0.75 lbs/bbl @ Dry Hop

**Mosaic** 1.5 lbs/bbl @ Dry Hop

**Cascade** 0.75 lbs/bbl @ Dry Hop