

ESCAPE FROM The Temple of Haze East Coast IPA

SPECIFICATIONS

Yield 19 Litres	Original Extract 16.8°P	Final Gravity 4°P
ABV 7%	IBU 16	SRM 3.8
Efficiency 75%		

INGREDIENTS

FERMENTABLES

Gladfield Light Lager | 4.8kg

Harroway Jumbo Rolled Oats | 1kg

Gladfield Chit Malt | 0.5kg

YEAST

LalBrew Verdant IPA™

HOPS

Riwaka hops, 5.5% a. a. (0 min) | 17g

Simcoe hops, 13% a. a. (0 min) | 17g

Citra hops, 12.6% a. a. (dry hop) | 100g

Strata hops, 14.8% a. a. (dry hop) | 130g

Riwaka hops 5.5% a. a. (dry hop) | 30g

DIRECTIONS

1. Mash grains at **69°C** for **60 minutes**. Mashout at **75°C** for **10 minutes**.
2. Conduct a **60-minute** boil, following the hop additions as listed in the ingredients.
3. Chill beer and pitch yeast at **18°C**
4. Ferment at **18°C**, raise to **21°C** at **7°P**
5. When primary fermentation is finished, add the dry hop additions for **3 days**, then chill.