

HAZE CRAZE

IPA



GRAIN WEIGHT

- 4.5kg Pale Malt
- 450g Flaked Oats
- 680g Caramel Pils Malt
- 680g Wheat Malt
- 120g Vienna Malt

YEAST

- London Ale

HOPS

- 140g Citra Hops
- 14g Chinook
- 140g Mosaic

PREPARATION

Fill the boiler with 19ℓ of water and input a temperature of 67° C.

MASHING

When the water reaches 67° C, slowly add the pack of grain, stirring gently as you do to avoid dry clumps. Set the mash up as per the Grainfather instructions. Mash for 60 minutes at 67° C.

While Mashing, make sure the element variation switch is on mash.

MASING OUT

After 60 minutes, input a temperature of 75° C for the mash out and switch the element variation switch to Normal. Continue to recirculate the wort at 75° C for 10 Minutes.

SPARGE

Sparge with 14ℓ of water. This water has to be at 75° C.

BOIL

Boiling time: 60 minutes.

- 14g Chinook Boil 60min
- 28g Citra Boil Last 5min
- 56g Mosaic added at 0min
- 28g Citra added at 0min
- 56g Mosaic Dry Hop added on day 3 of fermentation
- 28g Citra Dry hop added on day 3 of fermentation
- 28g Mosaic Dry hop added after primary fermentation
- 56g Citra Dry hop added after primary fermentation

All the hops to stand for 10 minutes before cooling.

OTHER

- 5g Irish Moss - Last 15 mins of boil

FERMENTATION

The fermentation schedule for this recipe is as follows: After the cooled wort has been transferred into the fermenter, place the fermenter into a fridge or cool spot to achieve average temperature of 20° C, hold it at this temperature for the duration of fermentation.

BOTTLING

Bottle or Keg as normal and allow to mature for 10 days for premium quality beer.

BREW CRAFT
Southern Africa

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