



Hazy IPA

Hazy IPA - 6.3%

Grain Bill:

4.5kg Weyermann Pale Ale Malt
1kg Weyermann Wheat Ale
0.5kg Rolled Oats
0.25kg Weyermann Carapils

Hop Schedule:

25g Mosaic for 60 minutes boil
25g Citra for 10 minutes boil
25g Citra at flameout for 10 minutes
25g El Dorado at flameout for 10 minutes
25g Mosaic at flameout for 10 minutes

Dry Hop: *See side panel*

Yeast:

1x 11g Lallemand Verdant Pitched @ 18°C

Suggested Additions for 10 minutes boil

5g Yeast Nutrient

Expected Gravity Readings:

Est. OG: 1.062

Est. FG: 1.014

Est. ABV: 6.3%

Dry Hop Additions After 10 Days Add:

50g Citra
50g El Dorado
50g Galaxy
50g Mosaic

Don't forget to sanitise
thoroughly.

BREW DAY NOTES

Date:

Litres in Fermenter:

Original Gravity:

Yeast Pitch Temp:

Fermentation Temp:

Days in Fermenter:

Final Gravity:

ABV Calculator

$$ABV = (OG - FG) * 131.25$$

$$ABV = (\text{_____} - \text{_____}) * 131.25 = \text{_____}$$

Instructions:

Please note: *these instructions are based on a BIAB or an All-In-One System using a batch sparge.*

- Pre-heat your **19.5 Lts** of mash water to **71°C** (to account for a drop in temp)
- Add your milled grains to the water to create a mash. You need to mash for **60 minutes @ 66°C**
- After 60 minutes, raise the temp. to **75°C for 10 minutes**, during this time you should have your **12.5 Lts** of sparge water warmed up to **75°C**.
- Remove the grain from the wort and sparge it with the pre-warmed water and then drain it.
- Once the water is completely drained, remove the grain bag or bucket.
- Raise the wort to a **boil** and then follow the suggested hop schedule.
- Once the boil is complete, cool the wort down and safely transfer to a sanitised fermenter.
- **Once at 18°C**, aerate the wort and then pitch the sanitised yeast packet. You can raise the temp to **20-21°C** once the yeast is pitched.
- After 10 days, or when fermentation has finished, you will add your dry hops. Please note to keep everything well sanitised, plus keeping the wort out of oxygen as much as possible.
- Wait two weeks for the fermentation and settling to be finished. The final ABV should be **1.014**, which will make a **6.3% ABV** beer.
- Bottle or keg as you normally do, wait for the conditioning to finish and then it's onto the most important step.

Enjoying it.