



OFFICIAL CLONE - 5 GALLONS

ALL GRAIN

This Hazy IPA is double dry-hopped (a combination of Mosaic, Citra, Azacca, Amarillo and El Dorado hops) resulting in complex peach, stone fruit and tropical notes with a dry finish and balanced bitterness.

REQUIRED EQUIPMENT

- 7.5 Gallon Brew Pot (or larger)
- 6.5 Gallon Fermenter w/lid
- Mash Tun
- Hydrometer and test flask
- Wort Chiller
- Thermometer
- No Rinse Sanitizer (Star-san)
- Long Spoon or Paddle
- Large Pitcher (1 gallon)
- Cleanser
- Air-lock

Approximate Kalamazoo city water report (for reference):

Ca+2	Mg+2	Na+	Cl-	SO4-2	Alkalinity	pH
120	32	36	117	40	286 (CaCO3)	7.72

INGREDIENTS

5 lbs. Pilsner Malt
 5 lbs. White Wheat Malt
 1 lb. Flaked Oats
 0.25 lb. Rice Hulls (optional—for process only)
 1 oz. Amarillo Hops (Flameout)
 1 oz. Mosaic Hops (Flameout)
 0.5 oz. El Dorado Hops (Flameout)
 0.5 oz. Azacca Hops (Flameout)
 1 oz. Mosaic Hops (1st Dry Hop)*
 0.5 oz. El Dorado Hops (1st Dry Hop)*
 1 oz. Citra Hops (2nd Dry Hop)*
 1 oz. Amarillo Hops (2nd Dry Hop)*
 0.5 oz. Azacca Hops (2nd Dry Hop)*
 Recommended yeast:
 Imperial A62 Bell's House Yeast

BREWING STATS

STRIKE WATER: 3.5 GALLONS AT 164°
SPARGE WATER: 4.8 GALLONS AT 170°
MASH TEMPERATURE: 150°
BOIL LENGTH: 1 HOUR
PITCHING TEMPERATURE: 64°-72°
OG TARGET: 1.057
FERMENTATION TEMPERATURE: 68°-72°
FINAL GRAVITY TARGET: 1.013
ALCOHOL: 6.4% ABV

*This beer is dry hopped twice. The 1st dry hop can be added on day 3 of fermentation, and the 2nd on day 6. No need to transfer or remove the 1st dry hop before adding the 2nd.