



Slurp Juice Hazy IPA (All Grain)



So what do you get when you take such superstar hops like Amarillo, Azacca, Centennial, Citra, Galaxy, Lemondrop, Mandarin Bavaria and Mosaic (pause for breath) and add them in such ridiculous quantities between the whirlpool and two dry-hopping sessions that you freak out your yeast to induce such alchemy known as biotransformation which creates a hop-haze that impregnates your palate with fruit-bomb flavors like apricot, blueberry, mango, orange, peach, passion fruit, lemon, lime and tropical fruit that sends your mind spinning in a humulone-induced daze? You get Slurp Juice, of course, which is golden, soft and hazy, and it pours down your gullet with such eminent drinkability that you're certain you are imbibing in this morning's glass of juice. So take a greedy slurp of this fruit-juicy hop-bomb and get your juice on!

Just the Facts, Ma'am:

BJCP Style: . New England IPA
Recipe Size: 5 Gallons
Efficiency: 75%
Original Specific Gravity: 1.062 - 1.066
Final Specific Gravity: 1.012 - 1.016
Alcohol by Volume: 6.6%
Color: 7 SRM (Juicy Golden-Amber!)
International Bittering Units: 51
Yeast Starter: Recommended
Secondary: Recommended
Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

8.3 lbs American 2-Row Malt
14 oz Wheat Malt
6 oz 10L Crystal Malt (Crushed)
5 oz Honey Malt (Crushed)
10 oz Flaked Wheat
6 oz Flaked Oats
1 lb Brewer's Corn Syrup Solids (Add to beginning of boil)

Hops: (Please See [Note 2](#) for Scheduled Hop Additions)

½ oz Polaris Hops
1 oz Amarillo Hops
1 oz Azacca Hops
1 oz Centennial
1 oz Citra Hops
1 oz Galaxy Hops
1 oz Lemondrop Hops
1 oz Mandarin Bavaria Hops
1 oz Mosaic Hops

Yeast:

Liquid Yeast: Wyeast 1318 London III Ale Yeast or
Omega OYL-402 Cosmic Punch Ale Yeast or
Omega OYL-052 DIPA Ale Yeast

OR

Dry Yeast: Cellar Science HAZY Dried Ale Yeast OR
LalBrew® New England American East Coast Style Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Note 1: This recipe begins with an initial volume of 5 gallons of wort in the primary fermenter, but due to the massive amount of finishing hops added, you can expect to finish with less than 5 gallons of finished beer.

Note 2: The total boil time is 60 minutes. This recipe uses four different hop additions.

Please refer to the boxes on the next page for the hop addition schedule.

Note 3: Because of the downright insane quantity of hops used in this recipe and the corresponding risk of fermentation foam-over, we recommend using a blow-off tube during the primary fermentation.

Note 4: At the end of the 60 minute boil, add the hops to your brew kettle shown in the **Whirlpool Hops** table above. Let stand for 30 minutes.

Note 5: After approximately 7 days of primary fermentation, add the **Dry Hop #1** addition to the primary fermenter. Allow the hops to rest for 7 days.

Note 6: After the 7 days of dry hopping in the primary fermenter, siphon the beer to a 5 gallon secondary and add **Dry Hop #2**. Allow the hops to rest for 7 more days before bottling or kegging.

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes

Mash-Out: 168°F for 5 Minutes

Boil Hops		Whirlpool Hops		Dry Hop #1		Dry Hop #2	
Polaris	½ oz	Amarillo	¾ oz	Amarillo	¼ oz	Azacca	¼ oz
		Azacca	¼ oz	Azacca	½ oz	Citra	¼ oz
		Centennial	¾ oz	Centennial	¼ oz	Galaxy	½ oz
		Citra	¼ oz	Citra	½ oz	Lemondrop	¼ oz
		Lemondrop	½ oz	Galaxy	½ oz	Mandarin	¼ oz
		Mandarin	½ oz	Lemondrop	¼ oz	Mosaic	½ oz
				Mandarin	¼ oz		
				Mosaic	½ oz		

Brew Statistics:

Original Specific Gravity: _____

My Efficiency: _____

Final Specific Gravity: _____

Secondary Rack Date (/ /)

Bottling / Kegging Date (/ /)

Date I Drank Last Beer (/ /) (This Stinks!)



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!