

Hazy IPA - 6.7%

Hazy IPA

Author: Jeffrey Coburn@facebook.com

Type: All Grain

IBU : 27 (Tinseth)
BU/GU : 0.45
Colour : 10 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.046
Original Gravity : 1.061
Final Gravity : 1.010

Fermentables (1.5 kg)

750 g - Golden Promise Pale Ale Malt 5 EBC (50%)
^ The Malt Miller (UK) MAL-00-034
300 g - Flaked Oats 2 EBC (20%)
^ Brouwmaatje (NL) BM/BL.051.163.4/1
300 g - Munich Malt 15 EBC (20%)
^ Brouwmaatje (NL) 051.043.8/1
150 g - White Wheat Malt 4.7 EBC (10%)

Hops (70 g)

Hop Stand

20 min hopstand @ 80 °C
20 min - 20 g - Cascade (T90) - 7.5% (10 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
20 min - 20 g - Citra - 13.8% (18 IBU)
^ Worcester Hop Shop (UK)

Dry Hops

4 days - 10 g - Cascade (T90) - 7.5%
^ Brouwmaatje (NL) BM-BL.053.148.3/100
4 days - 10 g - Galaxy - 15.7%
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)
4 days - 10 g - Mosaic - 11.6%
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Miscellaneous

Mash - 5.71 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.31 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.87 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.88 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.83 pkg - Omega HotHead Ale OYL-057

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.5 L
Sparge Water : 4.82 L
Boil Time : 60 min
Total Water : 9.32 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
74.4 °C - Strike Temp
68 °C - 60 min - Temperature
75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
24 °C - 6 days - Primary
29 °C - 4 days - Diacetyl rest
15 °C - 4 days - Dry hopping
24 °C - 14 days - Carbonation
24 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 100 Mg 11 Na 16 Cl 154 SO 93 HCO 17

SO/Cl ratio: 0.6

Mash pH: 5.37

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: