

hazy dipa citra/mosaic/idaho7

Hazy IPA (21 C)

Type: All Grain
Batch Size: 46.00 L
Boil Size: 53.98 L
Boil Time: 60 min
End of Boil Vol: 52.08 L
Final Bottling Vol: 43.00 L
Fermentation: DDH with 2 Cold crash
Taste Notes:

Date: 14 Oct 2022
Brewer: KARAMAZOV
Asst Brewer:
Equipment: Brewmonk Titan
Efficiency: 72.00 %
Est Mash Efficiency: 78.3 %
Taste Rating: 30.0



Ingredients					
Amt	Name	Type	#	%/IBU	Volume
56.30 L	Annecey	Water	1	-	-
23.00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
6.00 kg	Pilsner (2 Row) Bel (3.9 EBC)	Grain	3	40.0 %	3.91 L
2.00 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	4	13.3 %	1.30 L
2.00 kg	Vienna Malt (8.0 EBC)	Grain	5	13.3 %	1.30 L
2.00 kg	White Wheat Malt (8.0 EBC)	Grain	6	13.3 %	1.30 L
1.00 kg	Munich Malt (17.7 EBC)	Grain	7	6.7 %	0.65 L
1.00 kg	Oats, Flaked (2.0 EBC)	Grain	8	6.7 %	0.65 L
1.00 kg	Wheat, Flaked (3.2 EBC)	Grain	9	6.7 %	0.65 L
0.00 g	Columbus (Tomahawk) [14.50 %] - First Wort 60.0 min	Hop	10	0.0 IBUs	-
75.00 g	Citra [12.00 %] - Steep/Whirlpool 15.0 min, 85.0 C	Hop	11	6.5 IBUs	-
75.00 g	Idaho #7 [13.00 %] - Steep/Whirlpool 15.0 min, 85.0 C	Hop	12	7.1 IBUs	-
75.00 g	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 15.0 min, 85.0 C	Hop	13	6.7 IBUs	-
2.0 pkg	New England (Lallemand #-) [50.28 ml]	Yeast	14	-	-
2.0 pkg	Verdant IPA (Lallemand #)	Yeast	15	-	-
75.00 g	Citra [12.00 %] - 1.0 Days Into Primary for 2.0 Days	Hop	16	0.0 IBUs	-
75.00 g	Idaho #7 [13.00 %] - 1.0 Days Into Primary for 2.0 Days	Hop	17	0.0 IBUs	-
75.00 g	Mosaic (HBC 369) [12.25 %] - 1.0 Days Into Primary for 2.0 Days	Hop	18	0.0 IBUs	-
2.30 g	Aromazyme (Primary 1.0 days)	Other	19	-	-
75.00 g	Citra [12.00 %] - 5.0 Days Into Primary for 3.0 Days	Hop	20	0.0 IBUs	-
75.00 g	Idaho #7 [13.00 %] - 5.0 Days Into Primary for 3.0 Days	Hop	21	0.0 IBUs	-
75.00 g	Mosaic (HBC 369) [12.25 %] - 5.0 Days Into Primary for 3.0 Days	Hop	22	0.0 IBUs	-

Gravity, Alcohol Content and Color	
Est Original Gravity: 1.072 SG	Measured Original Gravity: 1.072 SG
Est Final Gravity: 1.013 SG	Measured Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 7.9 %	Actual Alcohol by Vol: 7.9 %
Bitterness: 20.3 IBUs	Calories: 689.7 kcal/l
Est Color: 11.9 EBC	

Mash Profile	
Mash Name: Single Infusion, Light Body	Total Grain Weight: 15.00 kg
Sparge Water: 19.39 L	Grain Temperature: 22.2 C
Sparge Temperature: 75.6 C	Tun Temperature: 22.2 C
Adjust Temp for Equipment: FALSE	Target Mash PH: 5.20
Est Mash PH: 5.84	Mash Acid Addition: 5.0 ml (0.3 tbsp) Lactic Acid (88%)
Measured Mash PH: 5.30	Sparge Acid Addition: 4.3 ml (0.3 tbsp) Lactic Acid (88%)

Mash Steps			
Name	Description	Step Temperature	Step Time
Mash In	Add 49.61 L of water at 69.4 C	64.5 C	60 min
Mash Out	Heat to 76.0 C over 10 min	76.0 C	10 min

Sparge: Fly sparge with 19.39 L water at 75.6 C
Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage	
Carbonation Type: Keg	Volumes of CO2: 2.4
Pressure/Weight: 9.90 PSI	Carbonation Est: Keg with 9.90 PSI
Keg/Bottling Temperature: 3.0 C	Carbonation (from Meas Vol): Keg with 9.90 PSI
Fermentation: DDH with 2 Cold crash	Age for: 7.00 days
Fermenter:	Storage Temperature: 3.0 C

Notes	
Water adjustment not in the recipe (C/S : 2)	
Fermzilla isobar	
DH with hop bang	
Tapcooler counter pressure filling	