

Hopalaria - Cloud #13 (clone) - 7%

Hazy IPA

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Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 0.54
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.067
 Total Gravity : 1.069
 Final Gravity : 1.016

Fermentables (1.68 kg)

1 kg - Maris Otter Malt 6 EBC (59.7%)
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 375 g - Wheat Malt 5 EBC (22.4%)
 ^ Lot # 5425000394853
 ^ Brouwmaatje (NL) 051.125.3
 200 g - Flaked Oats 2 EBC (11.9%)
 ^ Brouwmaatje (NL) BM/BL.051.163.4/1
 100 g - Milk Sugar (Lactose) 0 EBC (6%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (60 g)

10 min - 8 g - Simcoe - 12.2% (18 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)
 10 min - 7 g - Mosaic - 11.6% (15 IBU)
 ^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Hop Stand

10 min hopstand @ 75 °C
 10 min 75 °C - 5 g - Citra - 13.8% (2 IBU)
 ^ Worcester Hop Shop (UK)
 10 min 75 °C - 5 g - Mosaic - 11.6% (2 IBU)
 ^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)
 10 min 75 °C - 5 g - Simcoe - 12.2% (2 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Dry Hops

4 days - 15 g - Citra - 13.8%
 ^ Worcester Hop Shop (UK)
 4 days - 15 g - Mosaic - 11.6%
 ^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Yeast

1 pkg - White Labs London Fog Ale WLP066

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

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

Mash Water : 4.73 L
 Sparge Water : 4.66 L
 Boil Time : 60 min
 Total Water : 9.39 L



10 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 7 %, IBU = 37, EBC = 9.