

Hopalaa - Cloud #14 (clone) - 7%

Hazy IPA

Author: The Thirsty Otter

Type: All Grain

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

Pre-Boil Gravity : 1.053
 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%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 375 g - Wheat Malt 5.5 EBC (22.4%)
 ^ Lot # 20210909
 ^ 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%)
 27 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (79 g)

10 min - 9.5 g - Amarillo (T90) - 8.4% (14 IBU)
 ^ The Malt Miller (UK) HOP-05-007
 10 min - 9.5 g - Mosaic - 11.6% (19 IBU)
 ^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Hop Stand

10 min hopstand @ 75 °C
 10 min 75 °C - 5 g - Amarillo (T90) - 8.4% (1...
 10 min 75 °C - 5 g - Citra - 13.8% (2 IBU)
 10 min 75 °C - 5 g - Mosaic - 11.6% (1 IBU)

Dry Hops

3 days - 15 g - Amarillo (T90) - 8.4%
 3 days - 15 g - Citra - 13.8%
 3 days - 15 g - Mosaic - 11.6%

Miscellaneous

Mash - 3.87 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.45 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.26 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.9 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - White Labs London Fog Ale WLP066

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.73 L
 Sparge Water : 3.76 L
 Boil Time : 30 min
 Total Water : 8.49 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 - 7 days - Primary
 21 °C - 4 days - Diacetyl rest
 4 °C - 3 days - Dry hopping
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 84 Mg 5 Na 24 Cl 133 SO 75

SO/Cl ratio: 0.6
 Mash pH: 5.4
 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:

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Recipe Notes

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

Maris Otter malt
Wheat malt
Flaked Oats

Mosaic
Citra
Amarillo

Lactose

London Fog