

## Hazy New Zealand IPA - 4.9%

Author: Quirky Homebrew Supply

Type: All Grain

IBU : 47 (Tinseth)  
 BU/GU : 0.94  
 Colour : 9 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.050  
 Final Gravity : 1.013

### Fermentables (1.27 kg)

880 g - Golden Promise Pale Ale Malt 5 EBC (6...  
 ^ The Malt Miller (UK) MAL-00-034  
 110 g - Oat Malt 4 EBC (8.7%)  
 ^ The Malt Miller (UK) MAL-00-003  
 110 g - Wheat Flaked 3.2 EBC (8.7%)  
 110 g - Wheat Malt Light 4 EBC (8.7%)  
 ^ The Malt Miller (UK) MAL-00-005  
 28 g - Acidulated Malt 5 EBC (2.2%)  
 ^ The Malt Miller (UK) MAL-00-011  
 28 g - Golden Naked Oats 18 EBC (2.2%)

### Hops (50.6 g)

Mash - 6.8 g - Wai-iti - 3% (3 IBU)  
 20 min - 6.8 g - Nelson Sauvignon (T90) - 10.7%...  
 ^ The Malt Miller (UK) HOP-07-002  
 10 min - 6.8 g - Motueka - 7% (10 IBU)  
 10 min - 6.8 g - Riwaka - 5.25% (7 IBU)

### Hop Stand

15 min hopstand @ 77 °C  
 15 min 77 °C - 3.9 g - Motueka - 7% (1 IBU)  
 15 min 77 °C - 3.9 g - Nelson Sauvignon (T90) - ...  
 15 min 77 °C - 3.9 g - Riwaka - 5.25% (1 IBU)

### Dry Hops

4 days - 3.9 g - Motueka - 7%  
 4 days - 3.9 g - Nelson Sauvignon (T90) - 10.7%  
 4 days - 3.9 g - Riwaka - 5.25%

### Miscellaneous

Mash - 5.58 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.3 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.85 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.86 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

0.6 pkg - Omega Cosmic Punch OYL-402

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

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

Mash Water : 3.8 L  
 Sparge Water : 5.3 L  
 Boil Time : 60 min  
 Total Water : 9.1 L



9 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature  
 75 °C - 15 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

### Water Profile

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

SO/Cl ratio: 0.6  
 Mash pH: 5.22  
 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 = 5.25 %, OG = 1.050, FG = 1.010.