

## Strata West Coast IPA - 5.9%

### Hazy IPA

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Type: All Grain

IBU : 60 (Tinseth)  
 BU/GU : 1.12  
 Colour : 11 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037  
 Original Gravity : 1.053  
 Final Gravity : 1.008

### Fermentables (1.33 kg)

1.11 kg - Finest Pale Ale Golden Promise 5.5...  
 ^ The Malt Miller (UK) MAL-00-058  
 72 g - Caramalt 35 EBC (5.4%)  
 ^ The Malt Miller (UK) MAL-01-032  
 72 g - 10 min - Boil - Corn Sugar (Dextrose)...  
 72 g - Floor Malted Bohemian Pilsner 4 EBC (5...)

### Hops (55.8 g)

First Wort 60 - 1.1 g - Magnum - 10.7% (7 IBU)  
 ^ The Malt Miller (UK) HOP-06-009  
 45 min - 3.7 g - Strata - 12% (21 IBU)  
 15 min - 7.5 g - Strata - 12% (24 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 9.3 g - Strata - 12% (5 IBU)  
 10 min - 7.5 g - Idaho #7 - 13% (4 IBU)

### Dry Hops

2 days - 26.7 g - Strata - 12%

### Miscellaneous

Mash - 1.68 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.12 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.47 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.81 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

0.3 pkg - Lallemend (LalBrew) American West C...

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

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

Mash Water : 3.76 L  
 Sparge Water : 5.32 L  
 Boil Time : 60 min  
 Total Water : 9.08 L



11 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

### 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 99 Mg 18 Na 8 Cl 52 SO 240

SO/Cl ratio: 4.6  
 Mash pH: 5.32  
 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:

### Recipe Notes

Target: ABV = 6.7 %, IBU = 75, OG = 1.061, FG = 1.010.