

Hazy IPA - 6.2%

Author: Lon Robinson

Type: All Grain

IBU : 48 (Tinseth)
BU/GU : 0.76
Color : 7 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.055
Original Gravity : 1.063
Final Gravity : 1.016

Fermentables (11 lb 12.8 oz)

8 lb 8 oz - Pale Ale Malt 2-Row 3.5 °L (72%)
1 lb 8 oz - Wheat Red Malt 2.3 °L (12.7%)
1 lb - Rolled Oats 1.6 °L (8.5%)
12.8 oz - American Honey Malt 25 °L (6.8%)

Hops (7 oz)

60 min - 1 oz - Chinook - 13% (34 IBU)

Hop Stand

15 min hopstand @ 176 °F
15 min 176 °F - 2 oz - Cascade - 5.8% (4 IBU)
15 min - 2 oz - Citra - 12.8% (10 IBU)

Dry Hops

3 days - 1 oz - Cascade - 5.8%
3 days - 1 oz - Citra - 12.8%

Miscellaneous

Mash - 2.7 g - Calcium Chloride (CaCl2)
Mash - 5.19 g - Epsom Salt (MgSO4)
Mash - 10.09 g - Gypsum (CaSO4)
Mash - 2 ml - Lactic Acid 88%
60 min - Boil - 10 drops - Fermcap-S
10 min - Boil - 1 tsp - Yeast Nutrients

Yeast

1 pkg - Fermentis SafAle English Ale S-04

BrewZilla / RoboBrew 35L

Batch Size : 5.25 gal
Boil Size : 6.54 gal
Post-Boil Vol : 5.74 gal

Mash Water : 6.03 gal
Sparge Water : 1.38 gal
Boil Time : 60 min
Total Water : 7.4 gal

Brewhouse Efficiency: 75%
Mash Efficiency: 78.7%

Mash Profile

High fermentability
156.6 °F - Strike Temp
149 °F - 60 min - Temperature

Fermentation Profile

Ale
68 °F - 14 days - Primary

Water Profile

Reverse Osmosis Water (Hoppy)
Ca 111 Mg 18 Na 8 Cl 50 SO 274

SO/Cl ratio: 5.4
Mash pH: 5.32

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



7 SRM