

HAZE VISION – HAZY IPA

IPA – NEW ENGLAND IPA

OVERVIEW

Juicy Flavours with notes of passionfruit, citrus and pine and a slightly resinous finish. Soft mouthfeel and light sweetness.

BATCH STATISTICS

MASH WATER:	20.24 LITRES
SPARGE WATER:	12.72 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.061
FINAL GRAVITY:	1.012
ASSUMED EFFICIENCY:	72%
ABV:	6.43%
BITTERNESS:	17.8 IBU
COLOUR:	5 EBC

FERMENTABLES

JOE WHITE MALTINGS – PALE MALT, TRADITIONAL ALE – 4.2 KG
– OATS, FLAKED – 0.6 KG
JOE WHITE – VIENNA MALT – 0.6 KG
JOE WHITE – WHEAT MALT, PALE – 0.6 KG
WEYERMANN – CARAPILS/CARAFOAM – 0.2 KG

MASH PROFILE

SACC REST	67°C FOR 60 MINUTES
MASH OUT	75°C FOR 10 MINUTES

HOPS

BOIL – MOSAIC – 10g – 13.5% AA – 20 MINS – 7.9 IBU
BOIL – CITRA – 10g – 12% AA – 10 MINS – 4.2 IBU
BOIL – GALAXY – 10g – 16% AA – 5 MINS – 3.1 IBU
BOIL – MOSAIC – 10g – 13.5% AA – 5 MINS – 2.6 IBU
DRY HOP – GALAXY – 50g – ON DAY 2
DRY HOP – CITRA – 20g – ON DAY 2
DRY HOP – MOSAIC – 80g – ON DAY 7
DRY HOP – CITRA – 70g – ON DAY 7
DRY HOP – GALAXY – 40g – ON DAY 7

YEAST

LALLEMAND (LALBREW) – VERDANT IPA (2 PKG)
ATTENUATION: 82%
FERMENTATION TEMP RANGE: 18°C – 25°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

19°C FOR 1 days
21°C FOR 5 days
10°C FOR 1 days
0°C FOR 1 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 5.53 G
MASH – EPSOM SALT (MgSO4) – 1.92 G
MASH – GYPSUM (CaSO4) – 1.92 G
MASH – PHOSPHORIC ACID – 1.5 ML
SPARGE – CALCIUM CHLORIDE (CaCl2) – 3.48 G
SPARGE – EPSOM SALT (MgSO4) – 1.21 G
SPARGE – GYPSUM (CaSO4) – 1.21 G
SPARGE – PHOSPHORIC ACID – 1.5 ML

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

THE FIRST DRY HOP SHOULD TAKE PLACE WHEN FERMENTATION IS VERY ACTIVE IN ORDER TO PROMOTE BIOTRANSFORMATION, WHETHER OR NOT THIS IS THE MOST EFFECTIVE METHOD IS UP FOR DEBATE BUT IT WORKS WELL IN THIS BEER. THE SECOND DRY HOP SHOULD TAKE PLACE IN DURING A SOFT CRASH AT 10°C FOR 48 HOURS. ONCE THE DRY HOPS HAVE BEEN ADDED TO THE BEER AT 10°C CRASH THE BEER TO 0°C FOR AT LEAST 24 HOURS BEFORE KEGGING. IF YOU ARE BOTTLING WE WOULD RECOMMEND ADDING THE SECOND DOSE OF DRY HOPS BEFORE FERMENTATION ENDS IN ORDER TO ELIMINATE POTENTIAL FOR HOP CREEP. ALTERNATIVELY YOU CAN ADD D-STOP ENZYME TO STOP DIACETYLMORPHINE PRODUCTION IN ITS TRACKS.