

# Hazy Juicy IPA

American IPA (21 A)

**Type:** All Grain  
**Batch Size:** 22.00 L  
**Boil Size:** 31.58 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 27.08 L  
**Final Bottling Vol:** 22.01 L  
**Fermentation:** Ale, Single Stage

**Date:** 01 Jun 2024  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** KHA's HERMS setup  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 85.1 %



**Taste Rating:** 30.0

**Taste Notes:** Absolutely one of my best brew.

## Prepare for Brewing

- Create a yeast starter with 1.01 L of wort (96.82 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 38.31 L
- Mash Water Acid: 7.0 ml (0.5 tbsp) Lactic Acid (88%)

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4.50 kg	Pale Malt (Weyermann) (6.5 EBC)	Grain	1	67.0 %	2.93 L
1.00 kg	Oats, Flaked (2.0 EBC)	Grain	2	14.9 %	0.65 L
0.60 kg	Cara-Pils/Dextrine (3.9 EBC)	Grain	3	8.9 %	0.39 L
0.50 kg	Crystal Malt - 60L (Thomas Fawcett) (118.2...	Grain	4	7.4 %	0.33 L
0.11 kg	Wheat Flour (5.9 EBC)	Grain	5	1.7 %	0.07 L

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 23.68 L of water at 71.8 C	67.0 C	90 min
Mash Out	Heat to 75.5 C over 20 min	75.5 C	10 min

- Sparge Water Acid: 0.0 ml (0.0 tbsp) Lactic Acid (88%)
- Fly sparge with 14.63 L water at 75.6 C
- Add water to achieve boil volume of 31.58 L
- Estimated pre-boil gravity is 1.056 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
35.00 g	Nugget [13.00 %] - Boil 90.0 min	Hop	6	44.9 IBUs	-
0.50 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	7	-	-

## Steeped Hops

Amt	Name	Type	#	%/IBU	Volume

50.00 g	Amarillo [7.20 %] - Steep/Whirlpool 15.0 mi...	Hop	8	2.7 IBUs	-
50.00 g	Citra [13.00 %] - Steep/Whirlpool 15.0 min,...	Hop	9	5.0 IBUs	-
50.00 g	Mosaic (HBC 369) [12.00 %] - Steep/Whirlp...	Hop	10	4.6 IBUs	-

Estimated Post Boil Vol: 27.08 L and Est Post Boil Gravity: 1.068 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 22.00 L

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	WLP077 (White Labs #WLP077 Tropicale...)	Yeast	11	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.068 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 22.00 L)

### Fermentation

01 Jun 2024 - Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)

### Dry Hop and Bottle/Keg

#### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
50.00 g	Amarillo [7.20 %] - 3.0 Days Before Bottling...	Hop	12	0.0 IBUs	-
50.00 g	Citra [13.00 %] - 3.0 Days Before Bottling f...	Hop	13	0.0 IBUs	-
50.00 g	Mosaic (HBC 369) [12.00 %] - 3.0 Days Bef...	Hop	14	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 15 Jun 2024 - Carbonation: Bottle with 147.13 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 15 Jul 2024 - Drink and enjoy!

### Notes