



HAZY IPA

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Brew Journal

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GENERAL INFORMATION

NAME / STYLE: JUICY NEIPA
BATCH SIZE: 5 GALLONS
BATCH TYPE: ALL-GRAIN
BATCH NUMBER: 006
IBU: 55 SRM/EBC: _____ ABV: 6%

EXPECTED ORIGINAL GRAVITY: 1.060
EXPECTED FINAL GRAVITY: 1.014
BREWING DATE: _____
DATE OF SECONDARY: _____
DATE OF BOTTLING: _____

INGREDIENTS

9 lbs 2-ROW GER PILSNER
1.8 lbs FLAKED BARLEY
1.8 lbs FLAKED OATS
1 lb FLAKED WHEAT
0.5 lbs GRANULATED BROWN SUGAR
4.4 oz CORN SUGAR
1 oz WILLAMETTE HOPS
2 oz MOSAIC HOPS
2 oz EL DORADO HOPS
3 oz CITRA HOPS
2 oz CENTENNIAL HOPS
2 oz AZACCA HOPS
IMPERIAL YEAST ALE JUICE A38

BREWING NOTES

- HEAT 3 GALLONS OF WATER TO 164F
- ADD WATER TO GRAINS IN MASH TUN
- MASH GRAINS AT 150F FOR 60 MIN
- SEPARATELY, HEAT 3.8 GALLONS OF WATER TO 168F
- SLOWLY SPARGE GRAINS
- BRING WORT TO A ROLLING BOIL FOR 75 MINUTES
- WITH 60 MINUTES LEFT ON BOIL, ADD ALL THE BROWN SUGAR
- COOL WORT TO 180F
- WHIRPOOL HOPS FOR 15 MINUTES
- SEE HOP NOTES
- COOL WORT TO 70F
- PITCH YEAST

HOP NOTES

WHIRPOOL HOP ADDITION

1 oz WILLAMETTE

1 oz MOSAIC

1 oz EL DORADO

1 oz CITRA

1 oz CENTENNIAL

YEAST NOTES

IMPERIAL YEAST ALE JUICE A38

FERMENTATION

AFTER 3 DAYS OF ACTIVE FERMENTATION

2 oz CITRA

1 oz CENTENNIAL

1 oz EL DORADO

1 oz MOSAIC 0.25 oz WILLAMETTE

REMOVE PRIMARY ADDITION AFTER 3 DAYS

ADD 2 oz AZACCA FOR 3 MORE DAYS

HYDROMETER READINGS

OG

FG

SPECIFIC GRAVITY: _____

SPECIFIC GRAVITY: _____

SPECIFIC GRAVITY: _____

SPECIFIC GRAVITY: _____

SUGAR SCALE: _____

SUGAR SCALE: _____

SUGAR SCALE: _____

SUGAR SCALE: _____

POTENTIAL ALCOHOL: _____

POTENTIAL ALCOHOL: _____

POTENTIAL ALCOHOL: _____

POTENTIAL ALCOHOL: _____

KEGGING / BOTTLING

2 CUPS OF WATER + 4.4 oz CORN SUGAR

LET BOTTLES CARBONATE FOR 7 DAYS OR SO

TASTING NOTES

APPEARANCE: _____

AROMA: _____

FLAVOR: _____

MOUTHFEEL: _____

ADDITIONAL INFORMATION

OPTIONAL STEP FOR WATER PROFILE

CALCIUM 116.4 ppm

MAGNESIUM 4 ppm

SODIUM 14 ppm

SULFATES 78.6 ppm

CHLORINE 154.9 ppm

BICARBONATES 25 ppm

