




# ORDERVILLE HAZY IPA

Fermentables					BJCP Style Guidelines	
<b>Weight (lb)</b>	<b>Name</b>			<b>%</b>		
11	Standard 2-Row (Rahr)			84.6		
1	Flaked Oats (Grain Millers)			7.7		
1	Flaked Wheat (Briess)			7.7		
<b>Hop Additions</b>						
<b>Stage/Time</b>	<b>Qty (oz)</b>	<b>Name</b>		<b>%AA</b>	<b>IBU</b>	
Boil/60 min	0.5	CTZ		14.5	31	
Boil/5 min	0.5	CTZ		14.5	15	
Whirlpool	1.5	Simcoe		12.7	9	
Dry Hop	2.5	Mosaic		12.5	-	
	1.5	Simcoe		12.7	-	
	1	Ekuanot		14.25	-	
<b>Yeast</b>						
<b>Variety</b>			<b>Qty</b>	<b>Ferm Temp</b>		
Imperial A38 Juice Ale Yeast			1 pouch	66 – 70 °F		
<b>Additives</b>						
<b>Amount</b>		<b>Name</b>		<b>Stage/Time</b>		
1 tsp/Tablet		Irish Moss/Whirlfloc		Boil/15 min		
1/2 tsp		Yeast nutrient		Boil/15 min		
<b>Target Statistics</b>		<b>Brew Notes</b>			<b>Notes</b>	
<b>Batch Size</b>	5 gal	<b>Mash Temp</b>	149 °F		Ferment your beer at 66 °F until high krausen has come and gone. Once activity begins subsiding, increase fermentation temperature to 70 °F to allow for a warm maturation period. Once at a stable final gravity, allow for a 4-day diacetyl rest.  Cold crash beer down to 58 °F and rack off or dump original yeast cake. Add all of the dry hop bill at once and give the fermentor a good rousing if possible.  After 48 hours crash beer as close to 32 °F as possible and package. If you have any specific questions for us at the brewery, feel free to use our <a href="#">info page</a> to reach out!	
<b>OG</b>	1.071	<b>Mash Duration</b>	45-60 min			
<b>FG</b>	1.016	<b>Boil Volume</b>	~7.87 gal			
<b>~%ABV</b>	7.2	<b>Boil Duration</b>	60 min			
<b>Efficiency</b>	76	<b>Whirlpool temp</b>	165 °F			
<b>IBU</b>	55	<b>Whirlpool Duration</b>	20 min			
<b>SRM</b>	4.5	<b>Pitch Temperature</b>	66 °F			

**Hazy IPA** (21C)  
Original Gravity: 1.060 – 1.085 SG  
Final Gravity: 1.010 – 1.015 SG  
Bitterness: 25 – 60 IBUs  
ABV: 6 – 9%  
SRM: 3 – 7  
Overall Impression: An American IPA with intense fruit flavors and aromas, a soft body, smooth mouthfeel, and often opaque with substantial haze. Less perceived bitterness than traditional IPAs but always massively hop-forward