




## BREWED THIS WAY

Fermentables					BJCP Style Guidelines			
Weight (lb)	Name			%				
9.5	US 2-Row			86.4				
1	Flaked Oats			9.1				
0.5	Carafoam			4.5				
Hop Additions					 <p><b>Hazy IPA</b> (21C)  <u>Original Gravity:</u> 1.060 – 1.085 SG  <u>Final Gravity:</u> 1.010 – 1.015 SG  <u>Bitterness:</u> 25 – 60 IBUs  <u>ABV:</u> 6 – 9%  <u>SRM:</u> 3 – 7  <u>Overall Impression:</u> 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</p>			
Stage/Time	Qty (oz)	Name		%AA			IBU	
Whirlpool	2	Citra		10			19.6	
Dry Hop	2	Nectaron		8			-	
	4	Citra		10			-	
Yeast								
Variety			Qty	Ferm Temp				
WLP066 – London Fog Ale Yeast			1 pouch	66 – 70 °F				
Additives								
Amount		Name		Stage/Time				
1 tsp/Tablet		Irish Moss/Whirlfloc		Boil/15 min				
1/2 tsp		Yeast nutrient		Boil/15 min				
Target Statistics		Brew Notes			Notes			
<b>Batch Size</b>	5 gal	<b>Mash Temp</b>	154 °F		Pitch your yeast at 68 °F, reduce temperature after 12 hours to 64 °F for remainder of the fermentation.			
<b>OG</b>	1.057	<b>Mash Duration</b>	45 min					
<b>FG</b>	1.011	<b>Boil Volume</b>	6.5 gal					
<b>~%ABV</b>	6.1	<b>Boil Duration</b>	30 min					
<b>Efficiency</b>	72	<b>Whirlpool temp</b>	195 °F					
<b>IBU</b>	19.6	<b>Whirlpool Duration</b>	15 min					
<b>SRM</b>	4.2	<b>Dry Hop Duration</b>	3 Days					

