




LIQUID SOL

Fermentables					BJCP Style Guidelines		
Weight (lb)	Name			%			
5.5	US 2-Row			39.7			
4	Proximity Pilsen			28.8			
2	Flaked Oats			14.4			
1.5	White Wheat Malt			10.8			
0.63	Malted Oats			4.5			
0.25	Cara-pils			1.8			
Hop Additions							
Stage/Time	Qty (oz)	Name	%AA	IBU			
Whirlpool	4	Citra	12	19.3			
	1	Cryo – Citra	25	24			
Dry Hop	1	Cryo – Citra	25	-	<p>Hazy IPA (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</p> <p><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>		
Yeast							
Variety		Qty	Ferm Temp				
CellarScience DY109B – Hazy		1 pack	61-70 °F				
Additives					<p><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>		
Amount	Name		Stage/Time				
5 grams	Calcium Chloride		Boil/60 min				
1/2 tsp	Yeast nutrient		Boil/15 min				
1 tsp/Tablet	Irish Moss/Whirlfloc		Boil/15 min		<p>For beers containing large amounts of adjuncts (e.g. flaked oats, malted oats, malted wheat, etc.), it is recommended to add 1/2 to 1 lb of rice hulls to the mash to improve the lautering and sparge.</p> <p>Be sure to oxygenate at pitch to encourage a healthy fermentation!</p>		
Target Statistics		Brew Notes		Notes			
Batch Size	5 gal	Mash Temp	156 °F				
OG	1.073	Mash Duration	60 min				
FG	1.019	Boil Volume	6.5 gal				
~%ABV	7.2	Boil Duration	60 min				
Efficiency	70	Whirlpool Temp	165 °F				
IBU	33	Whirlpool Duration	35 min				
SRM	4.5	Dry Hop Duration	3 Days				