



Hazies, IPAs



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BREW # \_\_\_\_\_

DATE BREWED \_\_\_\_\_

DATE PACKAGED \_\_\_\_\_

# HAZY CITRA / MOSAIC

## ALL GRAIN RECIPE KIT - 23L Batch



6.5% ABV - 39 IBU (BR 0.6#)

Saturate your senses with the one-two punch of CITRA and MOSAIC hops - the classic hazy hop pairing. Aromas of peach, passionfruit and pulpy mango leap of the glass in this banging HAZY IPA!

### INGREDIENTS

- Pale Malt - 6.4kg
- Malted Oats - 770g
- CaraHell - 380g
- Acidulated Malt - 210g

### YEAST\*\*

LalBrew Verdant IPA 11g  
(2 packs recommended)

### HOPS\*\*

- Citra - 250g
- Mosaic - 200g

### EXTRAS

Whirlfloc Tablet, Nutrient

### RECIPE NOTES

Taste beer before packaging to ensure there is no diacetyl (butterscotch / popcorn flavour). If there is, leave it longer to ferment out. DIACETYL STOPPER can be used at yeast pitch to reduce the risk of Hop Creep/Diacetyl in hazies.

Minimise oxygen ingress when dry hopping by purging your fermenter with CO2 during and after dry hop. Dry hop before you reach final gravity.

HOPS MALT

### WATER PROFILE

JUICY / NEIPA  
Ca<sup>2</sup> 120, Cl 180, SO<sub>4</sub><sup>2-</sup> 110  
Target Mash pH: 5.2

### WATER ADDITIONS (RO Water)

Calcium Sulphate: 3g  
Magnesium Sulphate: 6g  
Calcium Chloride: 14g

### WATER ADDITIONS (Brisbane Tap)

Magnesium Sulphate: 4g  
Calcium Chloride: 8g  
Potassium Metabisulphite: 1/4 teaspoon

\*\* Default Kit ingredients, other options available. Whirlfloc and Nutrient sold separately.

## BREW DAY NUMBERS



^BATCH SIZE	23L	
TOTAL WATER	37L	
MASH WATER	24L	
SPARGE WATER	13L	
MASH TEMP	65°C	RECORDED
MASH TIME	70m	NUMBERS
^BOIL VOLUME	31L	_____
BOIL TIME	60m	_____
^PRE-BOIL GRAVITY	1.055	_____
ORIGINAL GRAVITY	1.061	_____
MASH EFFICIENCY	70%	_____

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

# Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

## BOIL ADDITIONS (60min boil)



60 min	No 60 min addition	
20 min	20g CITRA	
5 min	Whirlfloc Tablet, 1 tsp Yeast Nutrient	
0 min	Turn off heat and cool to 80°C	
80°C HOPSTAND	100g each CITRA and MOSAIC for 15 min	
CHILL to 20°C	Transfer to fermenter	
FERMENT	20°C	
DRY HOP	100g CITRA (Day 4)	
2ND DRY HOP	100g MOSAIC (Day 6)	

BREWER'S NOTES eg. check SG, Final Gravity, ABV...