



# HAZY OAT IPA

*New England IPA*

*Recipe courtesy of White Labs*

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
<b>5 Gallons</b>	<b>All-Grain</b>	<b>1.071</b>	<b>1.015</b>	<b>~7.5%</b>

## MALT / FERMENTABLES

9.75 lbs 2-Row Malt  
 1.75 lbs Flaked Oats  
 .25 lb CaraPils

## HOPS

.25 oz. Magnum Hops @ 60 minutes  
 .7 oz. Galaxy Hops @ 25 minutes  
 .7 oz. Galaxy Hops @ 15 minutes  
 .7 oz. Galaxy Hops @ 10 minutes  
 .5 oz. Nelson Sauvin Hops @ 5 minutes  
 .5 oz. Nelson Sauvin Hops @ 1 minute

## YEAST

White Labs London Fog Yeast - WLP066  
 or  
 Wyeast London Ale III - 1318

## PROCESS

Mill grains and mash at 150° F for 60 minutes.  
 Sparge and collect wort.

Bring wort to a boil. Boil for 60 minutes. Add .25 oz. Magnum at start of 60 minute boil. Follow remaining hop schedule.

Add Yeast Nutrient with 15 minutes remaining in boil.

Once boil has completed then begin chilling your wort. Chill to ~68°F, aerate wort, and pitch yeast.

Ferment for 7-10 days. Bottle/keg.