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## *Hazy IPA*

*Recipe courtesy of Zioglhaus in collaboration with Aaron Green*

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
<b>5 Gallons</b>	<b>All-Grain</b>	<b>1.062-1.066</b>	<b>1.018</b>	<b>~6.1%</b>

### MALT / FERMENTABLES

6.5 lbs 2-Row Malt  
 1.5 lbs White Wheat Malt  
 .1 lb Oat Malt\*  
 .5 lb Flaked Oats  
 .5 lbs Rice Hulls  
 .5 lbs Lactose

### HOPS

.75 oz. Citra Hops - Whirlpool  
 .50 oz. Ekuanot Hops - Whirlpool  
 1.5 oz. Mosaic Hops - Whirlpool  
 1 oz. Citra Hops - Fermentation  
 2 oz. Citra Hops - Dry Hop  
 2 oz. Simcoe Hops - Dry Hop

### MISC.

1.5 lb Vintner's Harvest Grapefruit Puree

### YEAST

White Labs London Fog Ale Yeast - WLP066  
 or  
 White Labs Saccharomyces  
 Brux Trois Yeast - WLP644

### PROCESS

Mill grains and mash at 152-153° F for 60 minutes.  
 Sparge and collect wort

Bring wort to a boil. Boil for 60 minutes.

Add Irish Moss/Whirlfloc, Lactose, and Yeast Nutrient with 15 minutes remaining in boil.

Once boil has completed then add whirlpool hops and hold/whirlpool for 15 minutes.

Chill wort to ~68°F, aerate, and pitch your yeast.  
 Add 1 oz. of Citra Hops to fermentor with yeast.

Add Grapefruit Puree and all Dry Hops on Day 5 of fermentation.

Bottle or keg after 12 days of fermentation.

\*If Oat malt is unavailable, sub .5 lbs 2 Row and .5 lbs Flaked Oats