



DON'T YOU WANT ME HAZY

Hazy IPA

Recipe courtesy of Zioglhau in collaboration with Tim Cook

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.065-1.068	1.018	~6.4%

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
 1 oz. Mosaic Hops - Fermentation
 5 oz. Citra Hops - Dry Hop
 5 oz. Mosaic Hops - Dry Hop

MISC.

2 lb Vintner's Harvest Mango Puree

YEAST

White Labs Burlington Ale Yeast - WLP095
 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 and Mosaic Hops with yeast.

Add Mango Puree and 2.5 oz. of Citra and Mosaic on Day 2 of fermentation.

Add remaining 2.5 oz. of Citra and Mosaic Hops on Day 7 of fermentation.

Bottle or keg on Day 11 of fermentation.

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