



HAZY IPA

Recipe courtesy of Burial Brewing Company

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.056	1.011	6%

INGREDIENTS

7 lbs Pilsner Malt
1 lb Flaked Oats
1 lb Flaked Rye
0.5 lb CaraPils
.5 lb Rice Hulls

HOPS

2oz Mosaic
- Whirlpool @ 185°F for 30 mins
2oz Centennial
- Whirlpool @ 185°F for 30 mins
1oz Simcoe
- Whirlpool @ 185°F for 30 mins
2oz Mosaic – Dry-hop for 2 days
2oz Galaxy – Dry-hop for 2 days
2oz Simcoe – Dry-hop for 2 days

YEAST

Burlington Ale Yeast
or East Coast Ale Yeast
WLP095 or WLP007

PROCESS

Mill all of your grains (not the rice hulls) and mash at 152°-153° F for 60 minutes. Collect wort and boil for 60 minutes. Once the boil has concluded you'll chill to 185°F, add your whirlpool hops, and hold for 30 minutes. Once you've finished your whirlpool then chill your wort to 66°F, transfer to a fermentor, aerate, and pitch your yeast. Allow your fermentation temp to rise to 70°F after the first three days of fermentation. Dry hop for 2 days.

ADVANCED TIPS

Burial Brewing shoots for a moderate water hardness for they IPAs, about 150 ppm on the Chloride content. Sulfates should be present but not equal to Cl. Keep your pH around 5.2 and aim for about 4.5 in your finished product. If possible, dry-hop during the tail end of fermentation to promote hop character staying in solution. If you can, utilize CO2 during the bottling or kegging process to reduce/eliminate oxygen exposure.