



# I CAN'T WAIT HAZY IPA

*New England IPA*  
Recipe courtesy of ZioglhauS

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
<b>5 Gallons</b>	<b>All-Grain</b>	<b>1.067</b>	<b>1.018</b>	<b>~6.4%</b>

## MALT / FERMENTABLES

8 lbs 2-row Malt  
1 lb Oat Malt  
.5 lb Flaked Oats  
.5 lb Rice Hulls  
.5 lb Lactose

## HOPS

1.5 oz Mosaic Hops @ Whirlpool  
.75 oz Citra Hops @ Whirlpool  
.5 oz Ekuanot Hops @ Whirlpool  
2 oz. Mosaic Hops – Dry Hop  
1.25 oz Citra Hops – Dry Hop  
.75 oz Ekuanot Hops – Dry Hop

## YEAST

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

## PROCESS

Mill grains and mash at 153° F for 1 hour.  
Sparge and collect wort.

Bring wort to a boil and boil for 30 minutes total.

Add Whirlfloc/Irish Moss, 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.  
Ferment @ 68°-70°.

Add all dry hops once fermentation is complete.  
Dry hop for 5 days.

Bottle or keg after 5 days of dry hopping.