



# TAINTED LOVE HAZY IPA

## *New England IPA*

*Recipe courtesy of Culmination Brewing & Grains of Wrath*

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
<b>5 Gallons</b>	<b>All-Grain</b>	<b>1.065</b>	<b>1.012</b>	<b>~7.0%</b>

### MALT / FERMENTABLES

6 lbs 2-row Malt  
6 lbs Pilsen Malt  
3 lbs Oat Malt  
.25 lb Rice Hulls

### HOPS

3 oz Mosaic Hops @ Whirlpool  
3 oz Citra Hops @ Whirlpool  
6 oz Mosaic Hops – Dry Hop  
6 oz Citra Hops – Dry Hop

### YEAST

White Labs Burlington Ale Yeast - WLP095  
or  
Wyeast London III Yeast - 1318

### PROCESS

Mill grains and mash at 151° F for 1 hour.  
Sparge and collect wort.

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

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

Once Boil has completed then add whirlpool hops and hold/whirlpool for 20 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.