360° HAZY IPA 20 LITER

HAZY IPA



KIT CONTENT:

MALT:
4.50 kg BEST Pilsen
0.60 kg BEST Wheat Malt
0.60 kg BEST Torrefied Oats
0.30 kg BEST Chit Malt

HOPS: 8 g Chinook, 100 g Citra, 200 g Citra, 60 g Dolcita, 60 g Krush

YEAST: 2 pcs Verdant IPA

EXPECTED OG: 1.066

EXPECTED FG: 1.013

EXPECTED ABV: 7.0%

FERMENTATION TEMP: 20°C

MASH TEMP: 67°C, 76°C

BOIL TIME: 90 min

HOP ADDITION TIMES: Chinook 8 g – 90 min
Citra 100 g - Hopstand
Citra 200 g - Dry Hop
Dolcita 60 g - Dry Hop
Krush 60 g - Dry Hop

BEER XML FILE: If you use an app like Brewfather you can download a XML file for this recipe under the product on maltmagnus.se

IF YOU HAVE BREWED BEFORE:
This is basic step-by-step instructions mainly for beginners. If you have brewed before, just use your brewing equipment as usual. You find mash temperatures and hop additions above.

YOU NEED:

- Cleaner and sanitizer
- Kettle or brewing equipment to boil 25-29 liters of wort.
- Kettle for heating sparge water.
- All Grain brewing equipment.
- Fermentation equipment.
- Bottling or kegging equipment.

Equipment and ingredients can be found at
www.maltmagnus.se

BREW DAY

1) Start with making sure everything in the kit is included.
2) Read through the instructions!
3) Wash and clean the brewand ingredients can be found ating equipment. Do not use the same equipment used while cooking or washing up.
4) Sterilize the equipment that will be in contact with the wort after chilling. Follow the dosage instructions on your sanitizer. Your beer can get infected if this step is not done correct.

STEP 1

1) Fill up with water to the false bottom if you have one before measuring 3 liters per 1 kg malt.
2) Heat the water to 67°C.

STEP 2

MASH IN - Add the crushed malt while stirring to avoid lumps. Mash at 67°C for 60 minutes.

STEP 3

MASH OUT - Rise the temperature, while stirring, to 76°C for about 10 minutes.

STEP 4

SPARGE - Prepare water in your hot liquor tank / kettle to a temperature of 80°C.

Rinse the malt gently with the hot water until you reach a total volume of 23-25 liters in your boil kettle.

STEP 5

BOIL - Start heating until you reach a boil.

The wort shall boil for 90 minutes. Do not use lid!

Open the bag labeled **8 g Chinook.** Pour the content into the kettle.

Boil for 90 minutes.

Turn off the heat / Flame Out!

Chill wort to +80°C.

Open the bag labeled **100 g Citra**. Pour the content into the kettle.

Let sit for 20 minutes.

STEP 6

COOLING – Cool the wort as rapidly as possible to around 20°C. Use spiral cooler or other cooling equipment. If you do not have any, put the fermentation bucket in a cool water bath.

NOTE! Do not use any un-sanitized equipment or hands in the wort at this point!

Take a sample and measure the Oeschle value with a hydrometer and write down the result.
This is the OG value.

STEP 7

FERMENTATION AND DRY HOPPING – Open up the yeast package with a sterilized scissors and pour it into the cooled wort.

Fill the airlock and put it into the lid of the fermentation bucket.

Place the bucket on a dark spot keeping a temperature of around 20°C.

Ferment for 11 days.

Open the bags labeled **100 g Citra, 60 g Dolcita** and **60 g Krush**. Pour the content into the kettle. Ferment for 3 days

When the fermentation is done take a wort sample and measure it with your hydrometer. This is the FG.

Calculation ABV: (OG-FG) x 131,25 = ABV

BOTTLING

BOTTLING YOUR BEER:

- Wash and sanitize the bottles. Put the caps in a bowl with sanitizer.
- We recommend Carbonation Drops. Follow the dosage instructions on the package. You can also use regular table sugar: 2-3 grams per 33 cl bottle.
- Fill the bottles with beer and leave a airpocket at the top. Cap it and place it in room temperature for at least one week. Open a bottle and test the carbonation levels. If you think its enough, chill for a week or two. Enjoy!