

La « Best-Thiol » - 6.6%

Hazy IPA

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.43
 Color : 4 SRM
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.056 / 13.8 °P
 Original Gravity : 1.065 / 15.8 °P
 Final Gravity : 1.015 / 3.8 °P

Fermentables (6.74 kg)

3.8 kg - 2-Row Malt 1.9 SRM (56.4%)
 1.2 kg - Wheat Flaked 1.6 SRM (17.8%)
 1.2 kg - White Wheat Malt 2.4 SRM (17.8%)
 240 g - Maltodextrin 3 SRM (3.6%)
 200 g - Acidulated 1.8 SRM (3%)
 100 g - Toasted Wheat Flakes 0.6 SRM (1.5%)

Hops (364 g)

Mash - 84 g - Saaz - 4.5% (12 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 140 g - Perle - 8% (16 IBU)

Dry Hops

7 days - 84 g - Nelson Sauvín - 12%
 7 days - 56 g - Cascade - 7.9%

Miscellaneous

Mash - 3.78 g - Calcium Chloride (CaCl₂)
 Mash - 1.81 g - Epsom Salt (MgSO₄)
 Mash - 1.81 g - Gypsum (CaSO₄)
 Sparge - 1.02 g - Calcium Chloride (CaCl₂)
 Sparge - 0.49 g - Epsom Salt (MgSO₄)
 Sparge - 0.49 g - Gypsum (CaSO₄)

Yeast

1 pkg - Thiol Libre

BrewZilla 35L 110v IAN

Batch Size : 21 L
 Boil Size : 26.46 L
 Post-Boil Vol : 23.96 L

Mash Water : 24.03 L
 Sparge Water : 6.49 L
 Boil Time : 60 min
 Total Water : 30.52 L

Brewhouse Efficiency: 65.7%
 Mash Efficiency: 72%

Mash Profile

High fermentability plus mash out
 64 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 18 °C - 14 days - Primary

Water Profile

01 Saint-Constant (Hoppy NEIPA)
 Ca 100 Mg 12 Na 0 Cl 91 SO 93

SO/Cl ratio: 1

Mash pH: 5.54

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



4 SRM