

COMMITTEES:

COMMERCE, SCIENCE, AND TRANSPORTATION
ENERGY AND NATURAL RESOURCES
HEALTH, EDUCATION, LABOR, AND PENSIONS
SMALL BUSINESS AND ENTREPRENEURSHIP

Hazy IPA brewed with Climbing Chalk

Ingredients

Specs: 5 gallon batch, 6.2% ABV, 42 IBU, 4 SRM

MALTS:

9.5 pounds Pale Malt
2 pounds Malted Oats
1 pound Dextrin Malt
3 oz Acidulated Malt

DRYHOP:

2 oz Sabro and 1 Mosaic at 24 hours
2 oz Sabro and 1 Mosaic at 48 hours

YEAST:

London Fog - White Labs WLP006 at 68F

HOPS (Boil):

0.3 oz El Dorado at 60 min
0.3 oz El Dorado at 30 min
0.3 oz Centennial at 20 min
0.3 oz Centennial at 10 min
1 oz Chalk at 5 mins
2 oz Mosaic at Flameout

ADDITIONAL ITEMS:

1 oz Calcium Carbonate
OR Magnesium Carbonate

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Instructions

1. Mash with city water for a target temp of 152-153F. If you can adjust for a sulfate-to-chloride ratio of 1.5:1 you should. If not, don't worry about it!
2. Mash rest for an hour and begin a slow runoff and recirculate (vorlauf) your wort gently back into the mash bed. We run at least the entire volume of the strike water through before running off to the kettle, or recirculate until your wort is free of any large particulate.
3. Begin runoff to the kettle, sparge at 168F and bring boil volume to 6.5 gallons.
4. Begin your boil, add hops and chalk. Chill wort to 65F before pitching yeast. If you can aerate your wort on the way to your carboy do so.