

RECIPE DETAILS



All Grain Recipe Kits - Brew Day In a Box - Blurred Nelson Hazy IPA - 23l All Grain Recipe Kit

A new twist on one of our most popular kits. Ultra Thick - Juicy - Hazy, bursting with bold tropical fruit notes & white grape - delivering abundant notes of passion fruit, gooseberry & lychee. Crafted with 20% oats and 20% wheat in the grist, its velvety mouthfeel is perfectly complemented by a delicate, soft malt backbone from a low-colour base malt. Plus, this version includes the new Haze Heaven yeast from WHC!

Ingredients Included

Extra Palt Malt 4000g

Wheat Malt - 1200g

Rolled Oats 1200g

Nelson Sauvignon T90 Pellets 100g

Galaxy T90 Pellets 100g

WHC Dried Yeast - Haze Heaven 11g x 1

ProMix - 1 pack

Dextrose Priming Sugar - 200g

Method:

Beer Style (main): Hazy/Juicy IPA

Beer Style (sub): Hazy/Juicy IPA

Batch Size: 23

Original Gravity: 1.061

Final Gravity: 1.014

ABV %: 6.2

IBU: 19

Estimated Mash efficiency: 78

Liquor Volumes (Estimated):

Mash - 21L

Sparge - 12L

Total - 33L

THE MASH:

Temperature °C (Step 1): 68

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

THE BOIL:

Boil time (mins): 60

Hop / kettle additions and timing:

Galaxy T90 Pellets 5g @ 60min

ProMix @ 15 min

Hop Stand / Whirlpool for 10 mins at 80c

Nelson Sauvignon T90 Pellets - 30g

Galaxy T90 Pellets - 25g

ProMix: Add in the last 15min of the boil

Fermentation temperature/steps: 19c 7 - 10 days
primary fermentation

Secondary additions:

Post Fermentation - Dry Hop for 3 Days

Galaxy T90 Hop Pellets - 70g

Nelson Sauvignon T90 Hop Pellets - 70g

Dextrose Priming Sugar:

Please refer to our online calculator -

www.themaltmiller.co.uk/priming-sugar-calculator



