

# Don't Worry, Be Hazy

American IPA (21 A)

**Type:** All Grain  
**Batch Size:** 20.00 l  
**Boil Size:** 27.58 l  
**Boil Time:** 70 min  
**End of Boil Vol:** 22.92 l  
**Final Bottling Vol:** 19.00 l  
**Fermentation:** Ale, Single Stage

**Date:** 06 May 2019  
**Brewer:** Gaby  
**Asst Brewer:**  
**Equipment:** Bulldog Brewer  
**Efficiency:** 75.00 %  
**Est Mash Efficiency:** 82.5 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
2.98 kg	Golden Promise Pale Ale Malt (5.0 EBC)	Grain	1	50.9 %
0.89 kg	Oats, Flaked (2.0 EBC)	Grain	2	15.2 %
0.89 kg	Dingemans Pale Wheat Malt (3.5 EBC)	Grain	3	15.2 %
0.52 kg	Wheat, Flaked (3.2 EBC)	Grain	4	8.8 %
0.41 kg	Caragold Malt (12.0 EBC)	Grain	5	7.0 %
0.17 kg	Wheat, Torrified (3.3 EBC)	Grain	6	2.9 %
6.10 g	Equinox (HBC 366) [15.00 %] - Boil 60.0 min	Hop	7	10.3 IBUs
36.59 g	El Dorado [15.00 %] - Boil 10.0 min	Hop	8	22.3 IBUs
21.96 g	Azacca [15.00 %] - Boil 10.0 min	Hop	9	13.4 IBUs
18.30 g	Equinox (HBC 366) [15.00 %] - Boil 10.0 min	Hop	10	11.1 IBUs
26.67 g	Azacca [15.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs
26.67 g	El Dorado [15.00 %] - Dry Hop 0.0 Days	Hop	12	0.0 IBUs
26.67 g	Equinox (HBC 366) [15.00 %] - Dry Hop 0.0 Days	Hop	13	0.0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.066 SG  
**Est Final Gravity:** 1.015 SG  
**Estimated Alcohol by Vol:** 6.8 %  
**Bitterness:** 57.1 IBUs  
**Est Color:** 9.1 EBC

**Measured Original Gravity:** 1.048 SG  
**Measured Final Gravity:** 1.021 SG  
**Actual Alcohol by Vol:** 3.5 %  
**Calories:** 461.3 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No Mash Out  
**Sparge Water:** 18.18 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5.71  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 5.85 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Target Mash PH:** 5.20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.26 l of water at 74.9 C	65.6 C	75 min

**Sparge:** Fly sparge with 18.18 l water at 75.6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 111.76 g  
**Keg/Bottling Temperature:** 21.1 C  
**Fermentation:** Ale, Single Stage  
**Fermenter:**

**Volumes of CO2:** 2.3  
**Carbonation Est:** Bottle with 111.76 g Corn Sugar  
**Carbonation (from Meas Vol):** Bottle with 1.76 g Corn Sugar  
**Age for:** 30.00 days

**Storage Temperature:** 18.3 C

## Notes