

# NEIPA ClubComp



Hazy IPA

Recipe by **Paul Groenewald**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>20 L</b>	<b>2 L</b>	<b>45 mins</b>	<b>65%</b>	<b>22.40 L</b>	<b>9.55 L</b>
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
<b>1.064</b>	<b>1.016</b>	<b>28.5</b>	<b>9.2</b>	<b>6.28%</b>	

Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Pilsner Supplier: Malteurop	2.50 kg (36%)	<b>Mash</b>	37.3	3.8
Pale Ale (2-Row) Supplier: Malteurop	2.50 kg (36%)	<b>Mash</b>	37.7	3.3
WHEAT - BLANC Supplier: Castle Malting	0.50 kg (7%)	<b>Mash</b>	38.2	4.5
Carapils Supplier: Weyermann	0.50 kg (7%)	<b>Mash</b>	33.6	5.0
Rolled Oats Supplier: Gladfield Malt	0.50 kg (7%)	<b>Mash</b>	32.2	2.8
Wheat Malt - Pale Supplier: Weyermann	0.50 kg (7%)	<b>Mash</b>	37.8	4.6

## Mash Steps

	Temp	Time
Mash Step 1	67 °C	75 min
Mash Out	75 °C	10 min

## Hops

	Amount	Type	Usage	Time	AA
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## Hops

	<b>Amount</b>	<b>Type</b>	<b>Usage</b>	<b>Time</b>	<b>AA</b>
Krush (IBU: 8.0)	20.00 g (13%)	Pellet	Boil	5 min	12
Galaxy (IBU: 9.4)	20.00 g (13%)	Pellet	Boil	5 min	14.2
Citra (IBU: 5.0)	20.00 g (13%)	Pellet	Boil	5 min	12
Galaxy (IBU: 3.3)	30.00 g (20%)	Pellet	Hop Stand	20 min @ 80 °C	14.2
Citra (IBU: 1.7)	30.00 g (20%)	Pellet	Hop Stand	20 min @ 80 °C	12
Krush (IBU: 1.1)	30.00 g (20%)	Pellet	Hop Stand	20 min @ 80 °C	12

## Yeast

	<b>Amount</b>	<b>Attenuation</b>
SafAle S-33 Product Code: S-33	2 packets	74 %

## Fermentation Steps

	<b>Temp</b>	<b>Time</b>
Fermentation Step 1	18 °C	10 days

## Notes