

HAZY IPA

RECIPES & TECHNIQUES



LOW RES PREVIEW

DISCOVER THE SECRETS
OF MASTER BREWERS
INCLUDES 110+ HOME BREW RECIPES

HAZY IPA

HOME BREW RECIPES BREWED & TESTED BY WILD ABOUT HOPS STAFF

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**WILD ABOUT HOPS MEDIA
NEW ZEALAND**

**THIS BOOK REVEALS THE SECRETS OF MASTER BREWERS.
LEARN THE SECRETS BY BREWING THE RECIPES**



THANK YOU

Professor Russell Scott - Inspiration

Lyndsay Hammond - Proof Reading

Craft Beer & Brewing & BYO Magazines

Robert Neale @ The Malt Miller UK

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Stuart for the Mountain Culture recipe on Christmas day

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All the brewers who took the time to share their experience, skills and recipes so we could pass the knowledge to home brewers so they could improve their techniques

All the investigators and scientists who got curious and improved our understanding of the beer making process

All the people who bought our first book, "Lager & Pilsner Home Brew Recipes" and gave us positive feedback



ATTENTION! THIS BOOK ASSUMES YOU KNOW HOW TO BREW TO SOME DEGREE. IF NOT, READ "HOW TO BREW" BY JOHN PALMER FIRST.

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HAZY IPA KEY POINTS

HAZY IPA HOME BREW RECIPES & TECHNIQUES

- Use fruit-forward hops like Citra[®], Mosaic[®], Galaxy[®], Amarillo[®], El Dorado[®], Riwaka, Nelson Sauvin, Motueka & Nectaron[®].
- Use a 3:2 ratio of chloride to sulfate in your water treatment - the higher the chloride, the more the perceived fruitiness, the higher the sulphate, the more the perceived bitterness
- Use a single-temperature infusion mash. Use a slightly elevated mash temperature of 72°C to promote body and create less fermentables or 64–65°C to accommodate a lower-attenuating yeast strain mash and create more fermentables. Sweet spot would be 67°C
- Yeast suggestions are London Ale III from Wyeast, WLP 066 London Fog, WLP077 Tropicale Yeast Blend, WLP095 Burlington (Conan), WLP007 Dry English Ale, Omega thiolised yeast, Lallemand Verdant & Norwegian Voss Kveik .

SHORT HISTORY OF HAZY IPA

Hazy IPA's were originally called New England IPA (NEIPA) where the style originated in the USA. The Alchemist Brewery's "Heady Topper", which is an unfiltered double IPA, is the fifth best rated beer in the world according the Beer Advocate and spearheads this new generation of IPA's.

LOW RES PREVIEW



2ND SHIFT - SUNNY CAT EASY GOING FRUITED NEIPA

20 LITERS / 5.28 GALLONS | ABV 6.0% | IBU ~ N/A | SRM 4.2
MASH EFFICIENCY 75% | OG 1.072 - 17.51°P | FG 1.027 - 6.82°P
MASH 90 MIN @ 67°C / 153°F | BOIL 60 MIN

GRIST

MASH:

- 2400g [5.29 lb] GOLDEN PROMISE ALE MALT 2.5 SRM (42.1%)
- 2000g [4.41 lb] WHITE WHEAT MALT 2.4 SRM (35.1%)
- 900g [1.98 lb] FLAKED OATS 1.0 SRM (15.8%)

HOPS

BOIL:

- 400g [14.0 oz] LACTOSE @ LAST 10 MINS OF BOIL (7.0%)

STEEP/WHIRLPOOL 30 MINS START AT @ 77°C / 165°F:

- 74g [2.6 oz] CASCADE 5.5% AA (3.0 IBU)
- 74g [2.6 oz] CENTENNIAL 10% AA (5.4 IBU)

DRY HOP ON DAY 3 OF FER- MENTATION:

- 51g [2.6 oz] CITRA
- 43g [1.5 oz] AMARILLO

ADDITIONS

- 43g [1.5 oz] DRIED TANGERINE PEEL @ DRY HOP DAY 4 OF FERMENTATION

YEAST

- 1ST CHOICE: FERMENTIS SAFALE S-04
- 2ND CHOICE: WLP007 DRY ENGLISH ALE

NOTES

"Delicate, tart citrus notes don't make you guess—zesty aromatherapy. Tangerine peels stand apart from the crowd, working well with piney hops and bitterness. Light-bodied, slightly low carb, but full of citrus flavor. Base beer supports the heavy zest without distracting, and the bitterness balances the residual malt sweetness very well. The finish is like good marmalade—a mixture of sweetness and bitterness, with complex citrus-zest flavors."

Ferment at 66°F (19°C), adding dry hops on Day 3 and tangerine peel on Day 4. On Day 9, crash to 36°F (2°C) and condition for 5 days before packaging



DOUBLE DRY HOPPED IPA
CITRA, MOSAIC AND EL DORADO HOPS

... AND EL DORADO HOPS

LOW RES PREVIEW

450 NORTH - FRUITY NUGGETS

DOUBLE DRY HOPPED NEIPA

20 LITERS / 5.28 GALLONS | ABV 7.3% | IBU ~ 82 | SRM 3.1
MASH EFFICIENCY 75% | OG 1.072 - 17.51°P | FG 1.017 - 4.33°P
MASH 90 MIN @ 65°C / 149°F | BOIL 60 MIN

GRIST

MASH:

- 3470g [7.65 lb] PILSEN (BREISS) 1.0 SRM (57.5%)
- 1150g [2.54 lb] OATS MALTED 1.0 SRM (19%)
- 1040g [2.29 lb] WHITE WHEAT 2.4 SRM (17.2%)
- 380g [13.4 oz] PALE (2 ROW) 2.0 SRM (6.2%)

HOPS

BOIL:

-

STEEP/WHIRLPOOL 40 MINS START AT @ 93°C / 199°F:

- 12g [0.42 oz] CITRA 12% AA (8.6 IBU)
- 12g [0.42 oz] EL DORADO 15% AA (10.7 IBU)
- 12g [0.42 oz] MOSAIC 12.25% AA (8.8 IBU)

STEEP/WHIRLPOOL 30 MINS START AT @ 82°C/180°F:

- 60g [2.12 oz] CITRA 12% AA (16.5 IBU)

- 60g [2.12 oz] EL DORADO 15% AA (20.6 IBU)
- 60g [2.12 oz] MOSAIC 12.25% AA (16.8 IBU)

DRY HOP (1) FOR 3 DAYS 6 DAYS (HIGH KRAUSEN) BEFORE PACKAGING:

- 20g [0.71 oz] CITRA
- 20g [0.71 oz] EL DORADO
- 20g [0.71 oz] MOSAIC

REMOVE DRY HOP (1) THEN ADD DRY HOP (2) FOR 3 DAYS BEFORE PACKAGING:

- 30g [1.06 oz] CITRA
- 30g [1.06 oz] EL DORADO
- 30g [1.06 oz] MOSAIC

YEAST

- 1ST CHOICE: WLP066 LONDON FOG
- 2ND CHOICE: LALLEMAND VERDANT

NOTES

It's important to add the first charge of dry hops at high krausen, whenever that happens to be for you. Add the second charge after you remove the yeast. The malted oats tend to prevent stuck mashes, so you may not need to use rice hulls. Despite the low mash temperature, with the grain bill and yeast mix, you we seem to end with a relatively high finishing gravity, which accentuates the "juiciness" of the hops. Adjust your mash with phosphoric acid to get a pH (reading taken at room temperature) around 5.4. Use calcium chloride in the mash to get around 150 ppm.

LOWE'S PREVIEW



AFRO CARIBBEAN - SPACE LLAMA DOUBLE NEIPA

20 LITERS / 5.28 GALLONS | ABV 9.6% | IBU ~ 59 | SRM 4.3
MASH EFFICIENCY 75% | OG 1.087 - 20.97°P | FG 1.016 - 4.48°P
MASH 90 MIN @ 66°C / 153°F | BOIL 60 MIN

GRIST

MASH:

- 6080g [13.4 lb] PILSNER (WEYER-MANN) 1.7 SRM (83.5%)
- 545g [1.2 lb] OATS FLAKED 1.0 SRM (7.5%)
- 545g [1.2 lb] WHEAT MALT 2.0 SRM (7.5%)
- 113g [4.0 oz] ACIDULATED (WEY-ERMANN) 1.0 SRM (1.6%)

HOPS

BOIL:

- 35g COLUMBUS 14% AA @ 60 MIN (46 IBU)

STEEP/WHIRLPOOL 15 MINS START AT @ 76°C / 168°F :

- 50g [1.8 oz] AMARILLO 9.2% AA (3.6 IBU)
- 50g [1.8 oz] CITRA 10% AA (4.6 IBU)
- 50g [1.8 oz] MOSAIC 12.25% AA (4.7 IBU)

DRY HOP FOR 3 DAYS BEFORE PACKAGING:

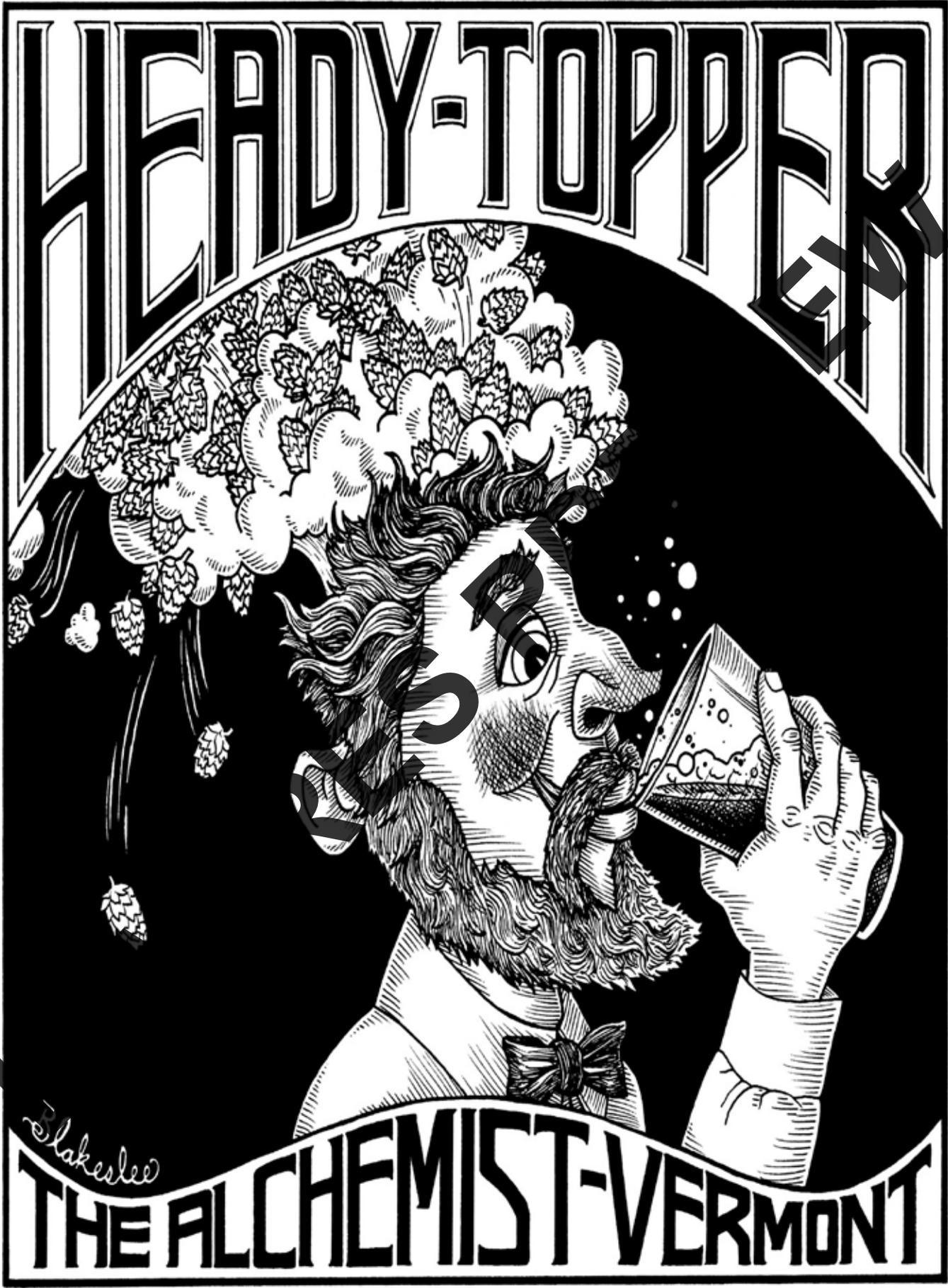
- 50g [1.8 oz] MOSAIC CRYO
- 100g [3.5 oz] AMARILLO
- 100g [3.5 oz] CITRA

YEAST

- 1ST CHOICE:
LALLEMAND VERDANT IPA
- 1ST CHOICE:
WLP066 LONDON FOG

NOTES

"Afro Caribbean started a decade ago as an offshoot of Casey's Caribbean-style restaurant in Cape Town. He says the brewery was "more of a fun project with a friend, so we could sell our beers downstairs at the restaurant Banana Jam Café, but it soon expanded." Yet they're still small, with a five hectoliter brew house that produces roughly 600 hectoliters (about 500 barrels) per year, chiefly for the Banana Jam's 24 taps downstairs. In 2019 Space Llama was the biggest IPA brewed in the South Africa at 9.5 percent," owner Greg Casey says, "and people really took to it." It went on to win some notable awards, including gold in the IPA category and overall Best Beer in Africa at the 2021 African Beer Cup 2021.



HEADY-TOPPER

Blakeslee
THE ALCHEMIST-VERMONT

ALCHEMIST - HEADY TOPPER (ORIGINAL) DDH DOUBLE NEIPA

20 LITERS / 5.28 GALLONS | ABV 8.0% | IBU ~ 70 | SRM 5.8
MASH EFFICIENCY 75% | OG 1.071 - 17.28°P | FG 1.011 - 2.81°P
MASH 90 MIN @ 67°C / 153°F | BOIL 60 MIN

GRIST

MASH:

- 5400g [11.9 lb] PALE ALE MALT
3.0 SRM (89.7%)
- 170g [6.0 oz] CARAVIENNE 20
SRM (2.8%)

HOPS

BOIL:

- 14g MAGNUM 14% AA @ 60 MIN
(18.4 IBU)
- 28g SIMCOE 13% AA @ 30 MIN
(26.2 IBU)
- 450g RAW SUGAR (TURBINADO)
10 SRM (7.5%) @ 10 MIN

STEEP/WHIRLPOOL 30 MINS

START AT @ 82°C / 180°F:

- 28g [1.0 oz] CASCADE 5.5% AA
(3.0 IBU)
- 28g [1.0 oz] CENTENNIAL 10% AA
(5.4 IBU)
- 28g [1.0 oz] SIMCOE 13% AA (7.0
IBU)
- 14g [0.5 oz] APOLLO 17% AA (4.6
IBU)

- 14g [0.5 oz] COLUMBUS 14% AA
(3.8 IBU)

DRY HOP (1) FOR 4 DAYS AF- TER 7 DAYS OF FERMENTA- TION:

- 28g [1.0 oz] APOLLO
- 28g [1.0 oz] CHINOOK
- 28g [1.0 oz] SIMCOE

REMOVE DRY HOP (1) THEN ADD DRY HOP (2) FOR 3 DAYS BEFORE PACKAGING:

- 35g [1.23 oz] SIMCOE
- 35g [1.23 oz] CENTENNIAL

YEAST

- 1ST CHOICE:
WLP095 BURLINGTON ALE
- 2ND CHOICE:
LALLEMAND NEW ENGLAND

NOTES

Heady Topper is an unfiltered double India Pale Ale brewed by The Alchemist in Waterbury, Vermont. The Alchemist describes Heady Topper as having flavors of orange, tropical fruit, pink grapefruit, pine, and spice. Unpasteurized, it is kept refrigerated by authorized retailers until point of sale. In August 2018, it was rated the fourth best beer in the world by Beer Advocate. When brewing, if you don't use a secondary fermenter then dry hop (1) after 7 days fermentation for 3 days and dry hop (2) for 3 days before packaging. This recipe was created by Dave Green for BYO magazine. c.2021. It is now made with no hops in the boil, instead utilising hop oils, and generally tinkered with in each iteration. This is the original Hazy IPA



BELL'S - OFFICIAL HAZY IPA NEIPA

20 LITERS / 5.28 GALLONS | ABV 6.4% | IBU ~ 32 | SRM 4.9
MASH EFFICIENCY 75% | OG 1.060 - 14.74°P | FG 1.012 - 3.07°P
MASH 90 MIN @ 67°C / 153°F | BOIL 60 MIN

GRIST

MASH:

- 4350g [9.59 lb] PALE ALE MALT 2.5 SRM (80.4%)
- 742g [1.64 lb] SIMPSONS MALT-ED OATS 1.5 SRM (13.7%)
- 318g [11.22 oz] WHEAT MALT 2.0 SRM ()

HOPS

BOIL:

- 6g [0.21 oz] TARGET 11% AA BOIL 60 MINS (6.7 IBU)

STEEP/WHIRLPOOL 30 MINS

START AT @ 98°C / 208°F:

- 24g [0.25 oz] EL DORADO® 15% AA (14.2 IBU)
- 18g [0.63 oz] COLUMBUS 15.5% AA (10.4 IBU)

DRY HOP (1) FOR 3 DAYS AFTER 1 WEEK OF FERMENTATION:

- 85g [3.0 oz] EL DORADO

REMOVE DRY HOP (1) THEN DRY HOP (2) FOR 3 DAYS BEFORE

PACKAGING:

- 30g [1.06 oz] AZACCA
- 50g [1.76 oz] CITRA
- 50g [1.76 oz] EL DORADO
- 30g [1.06 oz] MOSAIC

YEAST

- 1ST CHOICE:
WLP066 LONDON FOG
- 2ND CHOICE:
WLP095 BURLINGTON ALE

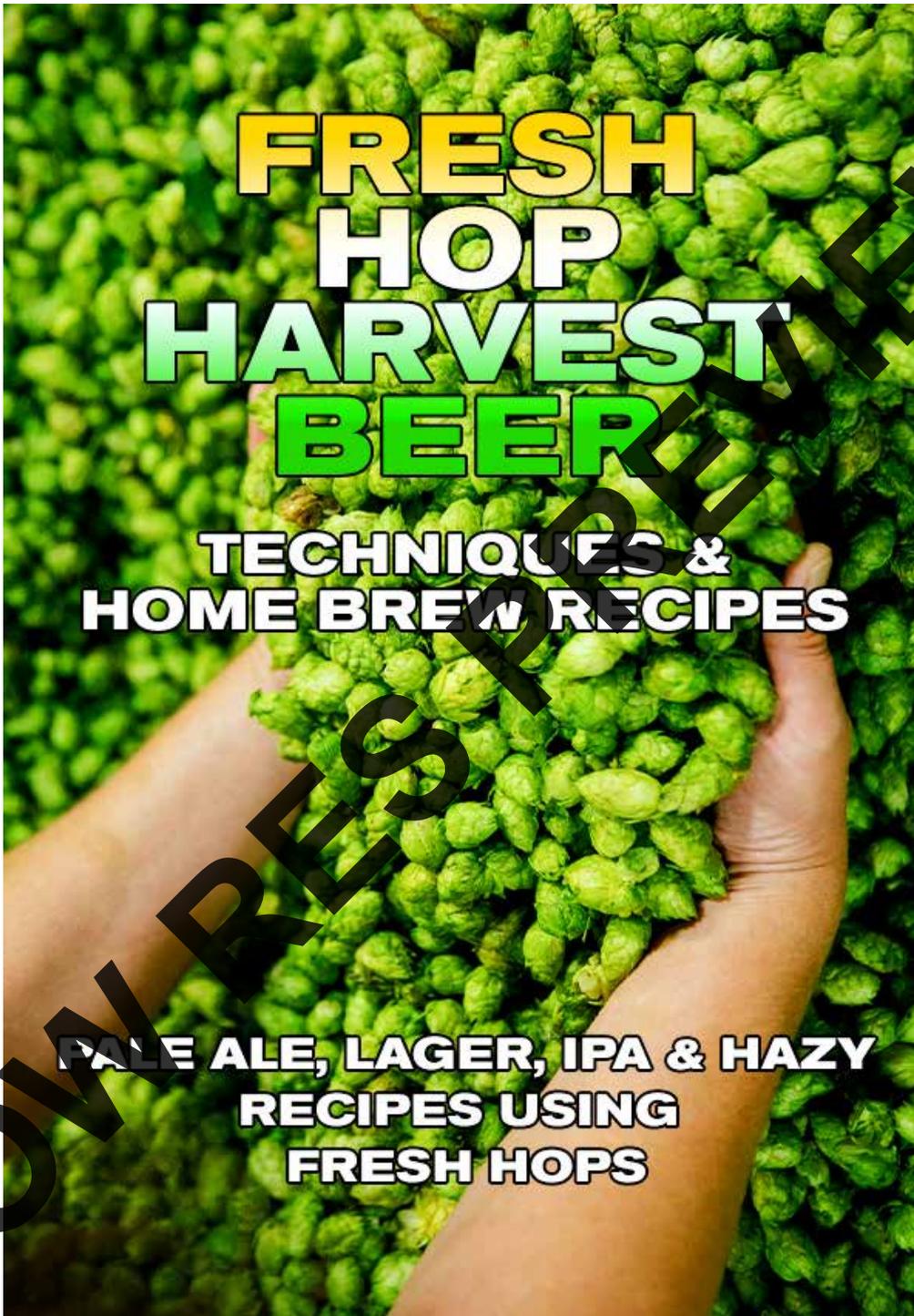
NOTES

This beer has pungent American hops and delicious wheat malt. This Hazy IPA is double dry-hopped (a combination of Mosaic, Citra, Azacca, Amarillo and El Dorado hops) resulting in complex peach, stone fruit and tropical notes with a dry finish and balanced bitterness. A refined beer for those who love hops and for those who prefer wheat beers.

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LOW RES PREVIEW