GREAT WESTERN MALTING®
THE HEART OF YOUR CRAFT

GWM HAZY IPA

HAZY IPA

SPECS

ABV: 7.1%
OG: 16.0 oP (1.065 SG)
FG: 3.0 oP (1.012 SG)
IBU: 50
SRM: 5.0

5 GAL EXTRACT VARIATION

5.0#- Pilsen Light LME
2.5#- Wheat Malt LME
2.0#- Flaked Oats
1.0#- GWM Light Munich Malt
1 tsp- Alpha Amalyse Enzyme

ABOUT THIS RECIPE

A soft, aromatic Hazy IPA recipe that still remains grounded in classic IPA technique with an early boil bittering addition and semi-dry finish. The blend of wheat and oats provide a stable haze and soft mouthfeel while the touch of munich provides balance. The blend of new school and classic hops provides notes of tropical fruit, floral aromatics, sweet citrus, and a touch of pine. What you end up with is a Hazy IPA that can satisfy classic and modern IPA drinkers alike.

VIEW ALL RECIPES

GRAIN BILL - MASH AT 152 °F

54.0%- Great Western Malting Premium Two Row
17.0%- Great Western Malting White Wheat Malt
14.0%- Canada Malting Co. Flaked Oats
9.0%- Great Western Malting Unmalted White Wheat
6.0%- Great Western Malting Light Munich Malt

HOPS & KETTLE ADDITIONS

60 min- HBC 682 CO2 Extract- 25 IBU
Whirlpool- Mosaic®- 0.5#/ BBL
Whirlpool- Cryo Hops® Mosaic®- 0.25#/ BBL
Whirlpool- Talus®- 0.25#/ BBL
Whirlpool- Centennial- 0.25#/ BBL

YEAST

Lallemand Lalbrew New England

CONDITIONING

Dry Hop- 0.5#/BBL Mosaic®- at Terminal Gravity
Dry Hop- 0.5#/ BBL Cryo Hops® Mosaic®- at Terminal Gravity
Dry Hop- 0.5#/ BBL Talus®- at Terminal Gravity
Dry Hop- 0.5#/ BBL Centennial- at Terminal Gravity

OTHER