



# Haze Craze

Hazy IIPA - Beervana 2019

**Hazy fruit salad of Equanot, Simcoe, Citra and Amarillo**

## **Ingredients:**

1.7 kg Black Rock Golden Ale

1.7 kg Black Rock Wheat

1.2 kg Ale malt

500g Rolled oats

500g Flaked wheat

300g Carapils

23 g Fermentis US05 yeast

70g Simcoe, 65g Equanot Cryo

70g Citra, 70g Amarillo



**Overview: This recipe requires a partial mash step see “Partial Mashing your Brew” in the “How to Brew “ tab at [www.blackrock.co.nz](http://www.blackrock.co.nz) for tutorials if you are new to this procedure.**

Mash all grains into 18 L of brewing water at 64°C for 40 minutes, then raise to 72°C for 30 minutes

Remove spent grain then add 3.4 kgs of wort concentrate and adjust volume to 23 L

Boil 45 minutes

Whirlpool 15g Equanot Cryo, 20g Simcoe, 20g Amarillo, 20g Citra

Immersion chill brew to 20 °C.

Clean & sanitise fermenter and associated equipment

Fill fermenter and pitch yeast at a 20 +/- 3 °C.

Dry hop day 7 & day 12 with 25g Equanot Cryo, 25g Simcoe, 25g Amarillo, 25g Citra

When FG of 1014 SG has been stable for 3 days, crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices

## **Specification:**

Alcohol: 7.4% ABV

Bitterness: 55 IBU

Colour: 14 SRM

## **Black Rock Wort contains:**

Pilsner, Ale, Caramalt, Wheat



Black Rock Home Brewing



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[www.blackrock.co.nz](http://www.blackrock.co.nz)