

**Name:** Lazy Eyes

**Style:** Hazy Rye IPA

Batch Size	Boil Time	IBU	SRM	OG	FG	ABV
5	60min	45	4.3	1.052	1.012	5.30%

Fermentables			
Amount	%	Grain	L°
6.2lb/2.8kg	62	2-row USA	1°
2.7lb/1.22kg	27	Rye Malt - Weyermann	3°
1.1lb/500g	11	Pale Malt - GER	3°

Hops - Kettle			
Amount	Variety	Time	Alpha
28g	Falconer Flight 7c's	60	10
28g	Amarillo	Flame Out	10
28g	Cascade	Flame Out	6

Yeast			
Name	Lab	Temp	Atten
A24 Dry Hop	Imperial	64-70	76%

Hops - Dry Hop		
Amount	Variety	Time
28g	Lemon Drop	42 hrs After Pitch
40g	Citra	42 hrs After Pitch
40g	Simcoe	42 hrs After Pitch
43g	Peppercorn	42 hrs After Pitch

Mash		
Temp F° / C°	Time	Step
150° / 65°	60	Batch Sparge
152° / 66°	10	Batch Sparge

Process
- Mash at 150°f / 66°c for 60 minutes (+/- 4 gallons / 15 liters)
- Sparge with 165°f / 74°c water (+/- 5.25 gallons / 20 liters)
- Collect your sweet wort. Boil for 60 min.
- Chill wort, pitch yeast, and ferment 4-5 days
- Increase Temp to 68°-70°f / 21°c let beer finish fermentaion
- Keg, Carbonate, Share and Drink

Water				
CA	MG	NA	SO4	CL
100	10	8	150	70