

GRAINFATHER

JUICEMAN – HAZY IPA

INGREDIENTS KIT INSTRUCTIONS

YOUR RECIPE KIT CONTAINS:

Grain (pre-crushed): Extra Pale Malt 4.3kg | Flaked Oats 250g | Crystal Oat Malt 200g | Wheat Malt 250g

Hops: Citra 100g | Strata 120g

Yeast: Grainfather Hazy 11g

Other: Grainfather Kettle Finings 2g

APPEARANCE: Bright golden.

AROMA: Punchy citrus and grapefruit up front, backed by pine and resin.

FLAVOUR: Softer tropical fruit notes blend with zesty orange citrus with a moderate bitterness and light malt breadiness that provides balance and structure.

RECIPE OVERVIEW:

Batch Size: 20 L

Mash Time: 50 min | **Mash Water:** 17 L | **Sparge Water:** 10.5 L

Boil time: 30 min

APPROXIMATE RECIPE STATS:

Original Gravity: 1.058 | **Final Gravity:** 1.008

ABV: 6.6%

IBU: 36.3

Colour: Hazy Golden (9.6 EBC)

Important Note: These instructions are a simple guide and refer to use with the Grainfather G30v3 (and can be found via the Grainfather App), but can be adapted for other all-in-one brewing systems. Always refer to your equipment's full instructions/manual for specific safety and operational guidelines, including the G30 and other Grainfather systems.

BREWING THE KIT WITH THE GRAINFATHER APP (RECOMMENDED)

Download the Grainfather App set up your profile and connect your Grainfather brewing system. (see instruction manual for setup instructions). Once connected:

1. Search for **"Juiceman - Hazy IPA"** in the app or follow the QR code.
2. "Copy" the recipe to your account.
3. Confirm your Grainfather system is selected as the brewing system.
4. When prompted, **uncheck** the "Scale Recipe" tick box to keep the batch size at 20L (do not scale to 23L).
5. Save the recipe.
6. Tap the menu icon (3 vertical dots) and select "Brew Recipe".

The app will guide you through each step with automatic temperature control and timers as well as controlling the Grainfather brewing system.

Other brewing systems may have companion apps - consult your manufacturer's documentation. If using other equipment, you can still use the app to guide you and you will control your system instead of the app.

BREWING THE KIT WITHOUT THE GRAINFATHER APP

You can use this kit without the app if you choose to, or have older models of the G30 with a manual controller. Calculators are also online should you still want to calculate measurements.

NOTE: You can use the app without connecting it to a brewing system if using a manual controller or another system.



Scan for recipe!



Scan to Download the Free Grainfather App

WWW.GRAINFATHER.COM



If not using the app,
turn over for full recipe



JUICEMAN – HAZY IPA

SECTION 1: BREWING

Before You Start: Ensure all equipment used for brewing is clean and anything in contact with wort after boiling is sanitised.

STEP 1: WATER & HEATING

Water volumes needed:

Mash water **17 L** | Sparge water **10.5 L**

If using a different brewing system, use your system's calculator to determine correct water volumes.

1. Place the G30v3 on a stable surface (floor recommended as you will need to lift the basket full of grain later).
2. Ensure hop filter is in place (if using a G30 hop plate, install this now).
3. Add **17 L mash** water to G30v3.
4. Lower the grain basket (with the grain plate) into the G30v3.
5. Set G30v3 to **67°C** and press **HEAT** (if using the app, follow the instructions on the controller/app screen).
6. Place the glass lid on.

STEP 2: MASHING (50 MIN)

When mash water reaches 67°C:

1. Remove the glass lid.
2. Add approximately 1/4 of the grain at a time, stirring thoroughly between additions, mix thoroughly to eliminate **all** dry clumps.
3. Once all grain has been added, replace the lid and feed the recirculation hose through the centre. Attach the recirculation arm.
4. Position the recirculation hose to sit on top of the grain bed.
5. Press **PUMP**, adjust ball valve to approximately 1/2 of the maximum flow.

Mash timing:

1. **Mash rest: 50 minutes at 67°C.** If preferred, you can adjust the recipe to add a 10 min mash out at 75°C.
2. When there is approximately 30 minutes left of mashing - Heat **10.5 L sparge water to 75-80°C** in a Sparge Water Heater or separate pot/vessel.

STEP 3: SPARGING

1. Turn the **PUMP** off and detach the recirculation pipe from the ball valve and lift the lid.
2. Lift the grain basket and rotate it 45° to rest on support ring.
3. Allow the grain to drain partially.
4. Slowly pour hot sparge water (75-80°C) over grain in circular motion.
5. Use all **10.5 L**, keep the sparge water level just above grain.
6. Allow to drain completely.
7. Remove basket and check the boiler volume, this should be around **25 - 26 L**. If not, re-seat the basket and sparge with a little extra water.

STEP 4: BOILING (30 MIN)

1. If using the app follow the steps indicated on the controller/app screen, alternatively set the controller to boil or hold **HEAT** for 3 seconds.

Hop schedule:

Once boil has been reached, start the timer and you can start with your first hop addition according to the below.

1. **START (30 min remaining):** Add 15g Strata.
2. **10 min remaining:** Add finings.

3. **After 30 min:** Turn off heat, stir gently in a circular motion, allow to stand while preparing your counter flow chiller.

Reseal your hop pack and refrigerate to keep the remaining hops as fresh as possible until dry hopping.

STEP 5: SANITISING CHILLER, COOLING & TRANSFERRING WORT

Target: 24°C or below.

Sanitise Chiller, Cool and Transfer Wort:

Sanitise the counterflow chiller, cool and transfer your wort via the counterflow wort chiller to your fermenter according to your instructions, target 24°C or below to be ready for adding your yeast.

Hop Stand:

1. After the Counterflow Chiller is sanitised, with the **PUMP** still on, turn on your cold water and allow to flow for another 60 seconds, then turn off the cold water and **PUMP**.
2. Your wort will have cooled to around 90°C (may need a little time to show on the control box as the temperature equalises through the G30).
3. Add **50g Citra** and **50g Strata**, allow to stand at 90°C for 15 minutes.
4. After this time, turn the cold water back on and carefully move the wort out hose to your fermenter, before turning the **PUMP** back on.
5. The wort is now being chilled to pitching temperature as it flows into your fermenter.

STEP 6: CLEANING

After brew day:

Clean your unit as per instructions, and ensure all components are dry before storing.

SECTION 2: FERMENTING

Prepare wort

1. Confirm wort in the fermenter is **24°C or below** (you should have approximately 20L at this stage).

STEP 7: FERMENTATION

Ideal temperature: 18-20 °C

Pitch yeast:

1. Sprinkle the entire yeast packet over wort.
2. Seal the fermenter.
3. Half fill the airlock with sanitiser. Fit the airlock.

Days 1-2: Your airlock should be bubbling indicating fermentation has started (if there are no bubbles it is likely fermentation has started but you may not have an air tight seal).

Days 3-4: Fermentation slows.

Day 3 - Dry hop:

1. Open fermenter briefly, add **50g Citra** and **55g Strata** (if using a hop bag, ensure it is sanitised)
2. Reseal, continue for 3- 5 more days.

After day 8:

1. Take sample, measure gravity: **Target gravity: Below 1.010.**
2. **If 1.010 or below and stable for 2 consecutive days:** Fermentation is complete and ready to bottle/keg (if you have the ability to crash cool, do this before packaging).



Need Help?

To find out more visit

WWW.GRAINFATHER.COM

