



# (p)Hazy

940 S. Spruce St., Burlington WA, 98233, 360-293-0424

Hazy IPA

Get a little blurry with a 1/2lb. of Hops.

Features a double-dry-hop addition with Citra, Mosaic, and El Dorado.

**Approximate stats for this beer:**

**OG=1.059, F.G.=1.016, ABV=5.7%, IBU=45**

## KIT INVENTORY

\*Store liquid yeast and Hops in the refrigerator

### Grain Bill:

8 lb. Great Western Premium 2-Row

2.5 lb. Thomas Fawcett Golden Promise Pale

1 lb. Great Western White Wheat

.5 lb. Briess Flaked Wheat

.5 lb. Briess Flaked Oat

.25 lb. Gambrinus Honey Malt

### Hops:

1 oz. Chinook (60min)

1 oz. Mosaic (0min)

1 oz. ea. Citra, Mosaic, El Dorado (Day 3 Dry hop)

1 oz. ea. Citra, Mosaic, El Dorado (Day 5 Dry hop)

### Yeast:

1<sup>st</sup> choice Wyeast- 1318 London Ale III (64-74°F)

### Priming Sugar (for bottling):

5 oz. Dextrose

### BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 64-74°F (17-23°C)

### TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Without getting too detailed about water chemistry, try adding a **1 teaspoon Calcium Sulphate (Gypsum)** to accentuate bitterness, and **1 teaspoon Calcium Chloride** to soften the mouthfeel; hallmarks of the style.

### Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Dry Hop 1 date	
Dry Hop 2 date	
Secondary Date	
Final Gravity	
Date	
Packaging Date	