

(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=1.061, F.G.=1.016, ABV=5.9%, IBU=49

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Steeping grains:

.5 lb. Flaked Wheat
.5 lb. Flaked Oat
.25 lb. Honey Malt

Extracts:

3.3 lb. Pilsen Light- liquid malt extract (LME)
3.3 lb. Golden Light- liquid malt extract (LME)
1 lb. Bavarian Wheat-Dry malt extract (DME)

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:

1st choice Wyeast- 1318 London Ale III (64-74°F)

Priming Sugar (for bottling):

5 oz. Dextrose

BREWING INSTRUCTIONS

(Read completely before brewing)

1. Activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.

2. Start with 3 gallons of water at 150-160°F in the brew kettle. Steep the **bag of grains** for 30 minutes. After 30 min remove the grain bag and discard.
3. Add all **extracts** to the kettle. To avoid scorching, do your best to fully dissolve extracts before applying direct heat. You now have wort (unfermented beer). Bring your wort to a boil watching carefully for a boil over.
4. Add **1 oz. Chinook** and set timer for 60 minutes.
5. After 60 minutes, turn off heat and add **1 oz. Mosaic**
6. Remove kettle from heat, cover with lid and cool as quickly as possible to 100F. (Use a wort chiller or make an ice bath in your sink.)
7. Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100F wort. Using additional cold water, top up the volume to 5 gallons.
8. Add (pitch) **yeast** when the temperature of the wort is between 65 and 72F. Stir or shake well to oxygenate your wort.
9. Affix a sanitized airlock into your primary fermenter, allow to ferment in the dark until airlock activity slows to a bubble every 30-45 seconds. Primary fermentation should take approximately 10-14 days. Do your best to ferment within the temperature range of your yeast.
10. On day 3 of active fermentation, add **1 oz. ea., Citra, Mosaic, and El Dorado.**
11. On day 5 of active fermentation, add **1 oz. ea., Citra, Mosaic, and El Dorado.**

12. After 10-14 days in a primary fermenter, transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. This will allow your beer to finish fermenting and mature. (Approx. 1-2 weeks) a hydrometer can be used to measure that fermentation is complete.
13. After 7 to 14 days in secondary, prepare to bottle by boiling the **priming sugar (5oz. dextrose)** in 1 pint of water, allow the mixture to cool then add it to a sanitized bottling bucket.
14. Transfer your beer into the bottling bucket by siphon, stir gently to incorporate the Priming sugar evenly (avoid splashing). Fill and cap bottles immediately.
15. Allow the bottles of beer to rest at room temperature for 10-14 days to carbonate, then cool and enjoy!!

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 _____

