



(p)Hazy

320 E Fairhaven, Burlington WA, 98233, 360-293-0424

Hazy IPA

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

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

Approximate stats for this beer:

OG=1.062, F.G.=1.016, ABV=6%, IBU=44

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill:

9 lb. Great Western Premium 2-Row

2 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)

Recommended Yeasts:

Wyeast 1318

Imperial Labs Juice

Priming Sugar (for bottling):

5 oz. Dextrose

BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5 gallons

Boil for 1 hour.

5.5 gallons 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.

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	

Notes: