

HAZY IPA

Boil Time: 20 minutes
ABV: 6.7%
OG: 1.065
FG: 1.014
IBU's: 46
SRM: 6
COLOR: Deep Gold
TEMP: 64-72°F (18-22°C)
READY: 2-4 Weeks

Brew Date:	___/___/___
Original Gravity:	1.0___
Final Gravity:	1.0___
Fermentation Temp:	_____
Notes:	_____

This New England style Hazy IPA is delicious and well-rounded with a creamy mouthfeel, juicy tropical fruit, citrus, and berry hop profile, complimented by light fruity esters from the yeast and a slight caramel sweetness provided by crystal malt.

Perfect for those who enjoy smooth, hop-forward beers, this is best served in an IPA glass at about 45°F (7°C), and pairs well with spicy stir-fry, BBQ, arugula salad with goat cheese and candied pecans, and Brie or Monterey Jack.

YOUR KIT SHOULD INCLUDE:

Specialty Grains:

- 1 lb Flaked Oats
- 1/2 lb Simpsons Caramalt
- 1/4 lb Weyermann® Carafoam®
- Mesh Steeping Bag

Malt Extract:

- 3.3 lb Briess Pilsen Light LME
- 3.3 lb Briess Wheat LME
- 1 lb Briess Pilsen Light DME

Yeast:

- Mangrove Jack's M66 Hophead Ale



Hops:

- 20 minutes: 1 oz Citra® Hop Pellets
- 5 minutes: 1 oz Citra® Hop Pellets
- 1 oz El Dorado™ Hop Pellets
- 1 oz Mosaic® Hop Pellets
- Dry Hops: 1 oz Citra® Hop Pellets
- 1 oz El Dorado™ Hop Pellets
- 1 oz Mosaic® Hop Pellets



Other:

- 1lb Corn Sugar (Dextrose)
- 5 oz Priming Sugar
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before you brew, make sure that you have the following:

- A homebrewing equipment kit suitable for brewing 5 gallon batches of beer
- Homebrew specific cleanser and sanitizer
- A brewing kettle with at least a 16 quart (4 gallon) capacity
- Access to clean running water
- A stove or burner
- A dark, temperature stable place to keep the fermenter

You may also need:

- A wort chiller
- A dial or digital thermometer capable of measuring of 32-212°F (0-100°C)
- Approximately two cases of empty brown pop-top bottles
- Bottle caps and capper

BREW DAY

BREWING:

1. Add between 2.5 gallons (9.5 liters) and 5 gallons (19 liters) of cool water to your brew kettle, making sure that at least 1 gallon (4 liters) of space remains within the kettle, and begin heating the water.
2. In a large saucepan or pot, add 2 Cups (16 oz/1 Pint/500ml) of cold water per ¼ lb. of specialty grain. On your stovetop, bring the water to 175°F (80°C), or just steaming hot if you do not have a thermometer. Turn off the burner.
3. Pour your specialty grains into the strainer bag and tie it off. Place the bag in the water, making sure that the grain is completely saturated. Cover the pot and steep the specialty grain for 20 minutes, stirring occasionally.
4. Remove the strainer bag from the pot, then dunk the bag in your boiling kettle a few times to rinse it and allow it to drain. Do not squeeze. Discard the grain and bag when done.
5. Add the liquid from your saucepan or pot to the water in your brew kettle.
6. Once your brew kettle has reached a boil, turn off the heat, and allow the bottom to cool for a minute.
7. Slowly stir the 3.3 lb jar of Wheat Liquid Malt Extract, the Dry Malt Extract, and Corn Sugar into the kettle, making sure they are completely dissolved before turning the heat back on, otherwise they may scorch.
8. Bring your boiling kettle to a rolling boil, set a timer for 20 minutes, and add 1 oz of Citra® hop pellets.
9. When 5 minutes remain, pause the timer, turn off your burner, and allow a minute for the bottom to cool. Slowly stir in the remaining jar of Liquid Malt Extract, making sure it is completely dissolved before turning the heat back on.
10. Bring your kettle back to a rolling boil and restart the timer, and add 1 oz each of Citra®, El Dorado™, and Mosaic® hops.

COOLING:

11. Cool your wort with a wort chiller (if you have one) or by placing your covered brew pot in an ice bath until the outside of your kettle is no longer warm to the touch.
12. Pour the cooled wort into a sanitized fermenter and add cool water to bring the volume up to just over 5 gallons.

FERMENTATION:

13. Take a sample and use your hydrometer to take an Original Gravity reading, mark this reading in your notes.
14. Carefully cut open your sachet of yeast, sprinkle it over your wort, and seal your fermentation vessel. Do not stir.
15. Place your fermentation vessel in a cool, dark place that will maintain a temperature of 64-72°F (18-22°C).
16. You should see signs of fermentation activity within 12 to 48 hours. Allow your beer to ferment for 3 days, then add 1 oz each of Citra® and Mosaic® hop pellets to your primary fermenter, saving the remaining 1 oz of El Dorado™. Proceed to the next step after 4 more days of fermentation.
17. After 7 days total, place the 1 oz of El Dorado™ hop pellets into your sanitized secondary fermenter. Transfer your beer into the secondary fermenter, and check Final Gravity after 7 days of secondary fermentation.

BOTTLING DAY

18. When you have verified that fermentation is complete, sanitize your bottles, siphoning, and bottling equipment.
19. Prepare your priming solution by dissolving the 5 oz of priming sugar into 2 cups (1 pint) of boiling water.
20. Pour your priming solution onto the bottom of your bottling bucket, then transfer your beer into your bottling bucket.
21. Fill bottles with beer until your bottling bucket is empty, capping bottles as you go.
22. Store the bottles in a dark place at room temperature for 14 days to allow them to carbonate.
23. Chill your bottles in the fridge for a few hours before serving by pouring your beer into a glass.
24. If your beer seems under-carbonated, allow it to remain at room temperature for another week.

