

RECIPE
STYLE
OG
FG
ABV
IBU
COLOR (SRM)

All-Grain
Ale
1.061
1.014
6.2%
25
5.49

MEDIUM
FOR INTERMEDIATE
BREWERS



BETTER BREWING HAZY IPA



***Known nationwide
as New England
Style IPA or NE IPA***

has taken the industry by storm. Keeping our malts in focus and providing stability with the late hop additions is our Pale Ale malt fully modified, high extract, low protein base malt. Our kit provides a balanced mix of citrus hops and plenty of haze from our flaked oats. Best enjoyed fresh! Cheers



HAZY IPA

Ingredients

QUANTITY	INGREDIENTS	NOTES
MILLED STEEPING GRAINS		
10 LBS	Briss Pale Ale	
12 oz	Briss Carapils	
FLAKES		
1 LB	Briss Flaked Oats	
1 LB	Briss Torrified Wheat	
HOPS		
4.15 oz	Citra 11.9% a.a.	
3.5 oz	Mosaic 13.3% a.a.	
3.5 oz	Azacca 12.1% a.a.	
YEAST		
1 PACK	Fermentis Safale S-04	59–68°F, 14 days
SUGAR		
5 oz	Priming Sugar	Bottling day
STEEPING BAG		
1 BAG	Included for grains.	
2 BAGS	Included for dry hop additions	

Required to Brew this Recipe



6.5 gallon pail with lid **OR** carboy and stopper with airlock



5-gallon (20 quart) boil kettle



Siphon, tubing and bottling wand



Two cases of 12 oz. beer bottles **OR** a 5 gallon keg



Capper and bottle caps, if bottling



CO2 tank, regulator, and serving tap, if kegging

Also helpful:

Floating or clip-on kettle thermometer, hydrometer, bottling bucket, wort chiller, sanitizer, Gram/Oz. scale

Brewing Procedures

DAY 1: BREW DAY (3 hours)

- 1 Brew day, mash in Briess Pale malt, Briess Carapils malt, Briess Flaked Oats and Briess Torried Wheat into supplied steeping bag and tie the open end shut. Mash at 150°F (67°C) in 5 gallons (20 L) of water and hold this temperature for 60 minutes.
- 2 Remove bag, let drain, and clean bag for future reuse. You may choose to use it for your hops while boiling (just be careful it doesn't burn on the bottom!)
- 3 Bring your wort (unfermented beer) to a boil at 212°F for 60 minutes. Add 0.65oz. Citra hops at the beginning of boil. Watch for boil overs. Remove from heat if foam grows to edge of kettle and stir until foam is mostly gone. Put back on heat and continue boiling.
- 4 At flameout, wait until wort cools to 180°F to avoid volatilizing hop oils.
- 5 Set timer for 40 minutes and add first hop stand addition.
- 6 Stir in 0.25oz Citra, 0.25oz Mosaic and 0.25oz Azacca at flameout for 40-minute total hop stand.
- 7 Stir in 0.5oz Citra, 0.5oz Mosaic, and 0.5oz Azacca at 10 minutes after flameout for a 30-minute total hop stand.
- 8 Stir in 0.75oz Citra, 0.75oz Mosaic and 0.75oz Azacca at 20 minutes after flameout for a 20 minute-total hop stand.
- 9 Turn off heat. Prep an ice bath in your sink (ice and cold water,) or have your wort chiller ready.
- 10 Cool the wort. Try to do this as quickly as possible.
- 11 Once your wort has reached 110°F or lower, transfer wort using a siphon, or by simply dumping in to a sanitized pail or through a funnel in to a carboy. You can attempt to leave any hop and protein sludge at the bottom of your kettle behind. Be sure to sanitize your fermenter's lid or stopper, and airlock.
- 12 If you have a thermometer, you can check the temperature of your wort. If the temperature is below 70°F, pitch (cut open and sprinkle on top) the pack of yeast. If not, wait until your wort is below 70°F. You may also check your original gravity with a hydrometer at this time.
- 13 Close fermenter (pail or carboy) so that it is air tight, and place in a temperature moderated area, between 66°F–70°F. It's best to keep it out of the sun, somewhere dark where it won't be disturbed, and where the temperature won't fluctuate much.

Minus some cleanup, your brew day is done!

HAZY IPA

DAY 5 – FIRST DRY HOP ADDITION

- 14 Use new steeping bag
- 15 Put 1oz Citra, 1oz Mosaic, 1oz Azacca into steeping bag and put into fermenter
- 16 Cover carboy and let addition rest for 5 days

DAY 10 – SECOND DRY HOP ADDITION

- 17 Use new steeping bag
- 18 Put 1oz Citra, 1oz Mosaic, 1oz Azacca into steeping bag and put into fermenter
- 19 Cover carboy and let addition rest for 5 days

DAY 14 – BOTTLE OR KEG (2–3 hours)

- 20 Prior to bottling, be sure fermentation has completely stopped. Watch your air lock for 2–3 minutes. If it bubbles, leave an additional 1–2 days. You may check to see if your final gravity (FG) is the same as is listed on these instructions as well.

Optional: if you have a secondary fermenter (second pail, bottling bucket, or carboy,) you may transfer your beer from the primary fermenter it is currently in to a

secondary fermenter for 7–14 days. This may help the beer to finish fermenting and clarify. This fermenter should be kept air tight in the same temperature moderated area.

- 21 Sanitize your siphoning equipment and bottling wand, if you are bottling. Clean and sanitize bottles or keg as well.
- 22 If bottling, in a small pot or pan, mix your 5oz priming sugar in to 2 cups of water. Turn heat on high and stir sugar in until completely dissolved. If using a new bottling bucket, pour in to bottom. If using current fermenter, pour directly in to beer and stir gently.
 - a. If using a bottling bucket, siphon beer over to the bottling bucket. If not, be sure to leave the trub (yeast, hops, protein) on bottom by keeping siphon tip 1 inch from bottom.
 - b. Fill to top with bottling wand, removing wand leaves correct headroom. Cap bottles as you fill. Store beers at fermentation temperature 2–3 weeks.
 - c. Check bottle carbonation by chilling and enjoy a bottle. If satisfactory, cool all beers down and enjoy. Cheers!
- 23 If kegging, siphon beer to keg, close the keg, and pressurize to desired volume. We recommend 2.2 volumes. Serve and enjoy. Cheers!