

MoreBeer!

HAZE CRAZE IPA

WOAH!
THIS IS
CRAZY HAZY!



CUT THIS OUT FOR
YOUR TAP HANDLE

HAZE CRAZE NEW ENGLAND IPA

SUGGESTED YEAST

Wyeast: 1318 London Ale III
White Labs: WLP095 Burlington
Imperial: A04 Barbarian
Omega: British Ale V
CellarScience Dry: NECTAR
LalBrew Dry: New England

LME KIT

- 8 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Flaked Oats
- 1 lb Flaked Wheat
- 8 oz Carapils Malt
- 8 oz Wheat Malt
- 4 oz Honey Malt

DME KIT

- 6.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Flaked Oats
- 1 lb Flaked Wheat
- 8 oz Carapils Malt
- 8 oz Wheat Malt
- 4 oz Honey Malt

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Flaked Oats
- 1 lb Flaked Wheat
- 8 oz Carapils Malt
- 8 oz Wheat Malt
- 4 oz Honey Malt

HOPS

- 0.5 oz Warrior® – Boil 60 min
- 1 oz Citra® – Boil Last 5 min
- 2 oz Mosaic® (Whole Cone) – Added at Flame Out
- 1 oz Citra® – Added at Flame Out
- 2 oz Mosaic® – Dry hop added on day 3 of fermentation
- 1 oz Citra® – Dry hop added on day 3 of fermentation
- 1 oz Mosaic® – Dry hop added after primary fermentation & 3 days before packaging
- 2 oz Citra® – Dry hop added after primary fermentation & 3 days before packaging

XKIT1000

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FITS OUR TAP HANDLE D1282 PERFECTLY



HAZE CRAZE IPA

RECIPE TIPS

Two options for dry hopping.

METHOD 1: After 2 days of fermentation add the first addition of dry hops for 5 days. Then add the second addition into the same fermenter for another 4 days.

METHOD 2: After the first addition of dry hops is over rack the beer into a secondary fermenter and add the second addition.

Mesh bag for dry hopping recommended. Mash at 153°F. Ferment at 70°F.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

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NEED HELP?

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instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.062–66

ACTUAL O.G.

SRM: 4.5

IBU'S: 28

EST. ABV %: 6.4

ACTUAL ABV %:

DATE BREWED:

NOTES:

RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!