



NEW SCHOOL KICKS

Hazy Pale Ale



CUT THIS OUT FOR
YOUR TAP HANDLE

NEW SCHOOL KICKS HAZY PALE ALE

SUGGESTED YEAST
White Labs: WLP095 Burlington
Wyeast: 1318 London Ale III
Imperial: A04 Barbarian
Omega: OYL-011 British Ale V
Omega: OYL402 Cosmic Punch
CellarScience Dry: HAZY
LalBrew Dry: New England

LME KIT

- 5 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 2 lbs Flaked Wheat
- 2 lbs Flaked Oats

DME KIT

- 4.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 2 lbs Flaked Wheat
- 2 lbs Flaked Oats

ALL-GRAIN KIT

- 7 lbs 2-Row

SPECIALTY MALTS:

- 2 lbs Flaked Wheat
- 2 lbs Flaked Oats

HOPS

- 2 oz Amarillo® - Add at end of boil in kettle during whirlpool
- 1 oz Mosaic® - Add at end of boil in kettle during whirlpool
- 2 oz Simcoe® - Dry hops, added post fermentation 4 days before packaging
- 2 oz Mosaic® - Dry hops, added post fermentation 4 days before packaging



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT134

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HAZY PALE ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 148°F. We recommend a fermentation temperature in the 68-70°F range. Add dry hops after fermentation is complete, allowing 4 days of contact time before bottling or kegging.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

NEW SCHOOL KICKS
HAZY PALE ALE
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
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
1.052

ACTUAL O.G.

SRM: 3

IBU'S: 27

EST. ABV %: 5.3

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

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!