

MoreBeer!™

MoreHaze!

Juicy NE Style Double IPA

MOREHAZE! JUICY NE DOUBLE IPA

LME KIT

- 10 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat
- 1 lb Corn Sugar

DME KIT

- 7.25 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat
- 1 lb Corn Sugar

ALL-GRAIN KIT

- 13 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat
- 1 lb Corn Sugar

HOPS

- 0.25 oz Columbus – Boil 60 min
- 0.5 oz Cascade – Boil last 10 min
- 0.5 oz Columbus – Boil last 10 min
- 0.5 oz Amarillo® – End of boil (Whirlpool)
- 0.5 oz Mosaic® – End of boil (Whirlpool)
- 1 oz Simcoe® – End of boil (Whirlpool)
- 1 oz Amarillo® – Dry hop during primary fermentation, 2–5 days
- 1 oz Simcoe® – Dry hop during primary fermentation, 2–5 days
- 1 oz Columbus – Dry hop during primary fermentation, 2–5 days
- 1 oz Mosaic® – Dry hop during primary fermentation, 2–5 days
- 1 oz Amarillo® – Dry hop during secondary fermentation, 5–9 days
- 1 oz Simcoe® – Dry hop during secondary fermentation, 5–9 days
- 2 oz Citra® – Dry hop during secondary fermentation, 5–9 days
- 2 oz Mosaic® – Dry hop during secondary fermentation, 5–9 days

SUGGESTED YEAST

Wyeast: 1318 London Ale III
White Labs: WLP095 Burlington
Imperial: A38 Juice
Omega: British Ale V
CellarScience Dry: NECTAR
LalBrew Dry: New England

CUT THIS OUT FOR
YOUR TAP HANDLE

MoreBeer!™

MoreHaze!

FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT1600

MOREHAZE! NE DOUBLE IPA

RECIPE TIPS

Add the corn sugar with 10 minutes left to go in the boil. Two options for dry hopping.

METHOD 1: On day 2 of fermentation add the first addition of hops for 3 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

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

NEED HELP?

SEARCH

MOREHAZE! KIT
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
1.086-90

ACTUAL O.G.

SRM: 4.4

IBU'S: 32

EST. ABV %: 9.1

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/calculator

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