



SUPERSTRATUM

DOUBLE INDIA PALE ALE

CUT THIS OUT FOR
YOUR TAP HANDLE

SUPERSTRATUM HAZY DOUBLE IPA

SUGGESTED YEAST

White Labs: WLP095 Burlington
Wyeast: 1318 London Ale
Omega: OYL011 British Ale V
Imperial: A04 Barbarian
CellarScience: NECTAR
Lallemand Dry: New England

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Golden Ale
- 1 lb White Wheat
- 1 lb Oat Malt
- 1 lb Flaked Wheat
- 1 lb Flaked Oats

DME KIT

- 6 lbs Golden Light Dry Extract

SPECIALTY MALTS:

- 1 lb Golden Ale
- 1 lb White Wheat
- 1 lb Oat Malt
- 1 lb Flaked Wheat
- 1 lb Flaked Oats

ALL-GRAIN KIT

- 10 lbs 2-Row
- 1 lbs Rice Hulls

SPECIALTY MALTS:

- 1 lb Golden Ale
- 1 lb White Wheat
- 1 lb Oat Malt
- 1 lb Flaked Wheat
- 1 lb Flaked Oats

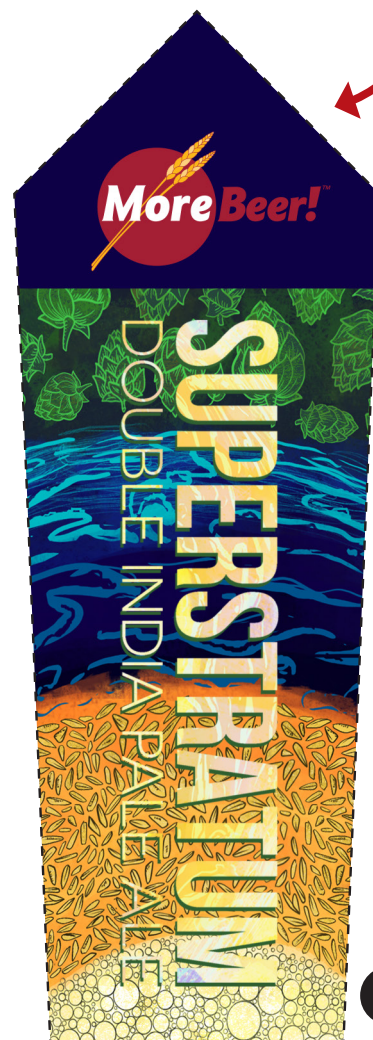
HOPS

- 1 oz Citra® – Boil last 5 mins
- 1 oz Strata – Whirlpool 30 min
- 2 oz Strata – Dry hops, added on day 3 of fermentation
- 1 oz Citra® – Dry hops, added on day 3 of fermentation
- 2 oz Strata – Dry hops, added post fermentation 3 days before packaging
- 1 oz Galaxy – Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

- 1 lb Corn Sugar – Boil Last 15 min

XKIT1610



FITS OUR TAP HANDLE D1282 PERFECTLY



SUPERSTRATUM HAZY DOUBLE IPA

RECIPE TIPS

For the all-grain version we suggest a mash temperature of 149°F. The corn sugar should be added with 15 minutes of the boil remaining. Turn off your burner and pause your boil timer, stir in the sugars until completely dissolved, then bring back to boil and resume timer. The recommended fermentation temperature is 70°F. The first dry hop addition should be added 3 days after fermentation began. The second dry hop addition should be added after fermentation, allow 3 days of contact time before packaging.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

SUPERSTRATUM
Hazy Double IPA
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

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are ready to help!

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

BEER STATS

EST. ORIGINAL GRAVITY
1.074–79

ACTUAL O.G.

SRM: 4–5

IBU'S: 18

EST. ABV %: 8.7

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/calculator

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