



CUT THIS OUT FOR YOUR TAP HANDLE

HAZBRO HAZY IPA

SUGGESTED YEAST
White Labs: WLP095 Burlington
Wyeast: 1318 London Ale
Omega: OYL011 British Ale V
Imperial: A04 Barbarian
CellarScience Dry: NECTAR
Lallemand Dry: Verdant IPA

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat
- 1 lb Oat Malt
- 4 oz Acidulated

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat
- 1 lb Oat Malt
- 4 oz Acidulated

ALL-GRAIN KIT

- 10 lbs 2-Row
- 1 lb Rice Hulls

SPECIALTY MALTS:

- 1 lb Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat
- 1 lb Oat Malt
- 4 oz Acidulated

HOPS

- 1 oz Citra® - Boil last 15 min
- 1 oz Cashmere - Whirlpool 30 min
- 1 oz Sabro™ - Whirlpool 30 min
- 2 oz Sabro™ - Dry hops added on Day 3 of fermentation
- 2 oz Sabro™ - Dry hops, added post fermentation 3-5 days before packaging

- 1 oz Citra® - Dry hops, added post fermentation 3-5 days before packaging
- 1 oz Mosaic® - Dry hops, added post fermentation 3-5 days before packaging

OTHER ADDITIONS

- 1 lb Corn Sugar - Boil last 15 min

XKIT176



FITS OUR TAP HANDLE D1282 PERFECTLY



HAZBRO HAZY IPA

RECIPE TIPS

For the all-grain version we suggest a mash temperature of 150°F. 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, allowing 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

HAZBRO
HAZY INDIA PALE ALE
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

LEARN MORE

Over 250 Articles at
morebeer.com/articles
&
Over 125 Videos at
morebeer.com/videos

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
1.070 - 75

ACTUAL O.G.

SRM: 4 - 5

IBU'S: 34

EST. ABV %: 7.8

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!