



Heavenly HAZE



CUT THIS OUT FOR
YOUR TAP HANDLE

HEAVENLY HAZE

HAZY SINGLE HOP IPA

SUGGESTED YEAST

White Labs: WLP095 Burlington Ale

Wyeast: 1318 London Ale III

Imperial: A38 Juice

Omega: OYL402 Cosmic Punch Ale

CellarScience Dry: HAZY

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb White Wheat
- 1 lb Enzyme Malt
- 1 lb Flaked Wheat
- 1 lb Flaked Oats

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb White Wheat
- 1 lb Enzyme Malt
- 1 lb Flaked Wheat
- 1 lb Flaked Oats

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 1 lb White Wheat
- 1 lb Enzyme Malt
- 1 lb Flaked Wheat
- 1 lb Flaked Oats

HOPS

- 1 oz Hops – Boil last 15 min
- 2 oz Hops – Whirlpool 30 min
- 2 oz Hops – Dry hops, added on day 3 of fermentation
- 2 oz Hops – Dry hops, added post fermentation 3 days before packaging

XKIT8800



FITS OUR TAP HANDLE D1282 PERFECTLY



HEAVENLY HAZE

RECIPE TIPS

For the all-grain version, we suggest a mash temperature of 152–154°F. The recommended fermentation temperature is 68–70°F. Add the first dry hop addition on the third day of active fermentation. Add the second dry hop addition after fermentation is complete, 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

Heavenly Haze
Single Hop IPA
on 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
1.061–66

ACTUAL O.G.

SRM: 4–5

IBU'S: Varies By Hop

EST. ABV %: 6.7

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

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!