



PHANTASM

HAZY DIP

CUT THIS OUT FOR
YOUR TAP HANDLE

PHANTASM HAZY DIP

SUGGESTED YEAST
Omega: OYL405 Helio Gazer
Omega: OYL402 Cosmic Punch Ale
CellarScience Dry: HAZY

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Oat Malt
- 1 lb Flaked Wheat
- 1 lb White Wheat
- 8 oz Acidulated

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Oat Malt
- 1 lb Flaked Wheat
- 1 lb White Wheat
- 8 oz Acidulated

ALL-GRAIN KIT

- 10 lbs 2-Row
- 1 lb Rice Hulls

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Oat Malt
- 1 lb Flaked Wheat
- 1 lb White Wheat
- 8 oz Acidulated

HOPS

- 2 oz Mosaic® (Whole Cone) – Add to mash tun or steeping bag
- 1 oz Amarillo® – Whirlpool 30 min
- 1 oz Cascade – Whirlpool 30 min
- 1 oz Talus® – Whirlpool 30 min
- 1 oz Vic Secret – Whirlpool 30 min
- 2 oz Strata – Dry hops, added on day 3 of fermentation
- 1 oz Idaho 7® Cryo Hops® – Dry hops, added on day 3 of fermentation
- 2 oz Riwaka™ – Dry hops, added post fermentation 3 days before packaging
- 1 oz Sabro™ Cryo Hops® – Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

- 0.25 oz Amylase Enzyme – added to mash or with steeping grains
- 1 lb Corn Sugar – Boil last 15 min
- 2 oz Phantasm Powder – added at flameout

XKIT542



FITS OUR TAP HANDLE D1282 PERFECTLY



PHANTASM HAZY DIPA

RECIPE TIPS

For the all-grain version, add the 2 oz of Whole Cone Mosaic hops directly to your mash tun along with your grain. For the extract version, add them to the steeping bag with your steeping grains. At the beginning of mashing or steeping, add the 0.25 oz of Amylase Enzyme. The ideal temperature for the enzyme is 142-158°F. For the all-grain version, the recommended mash temperature is 152°F. At flameout / during whirlpool, add the 2 oz of Phantasm Powder. The recommended fermentation temperature is 68°F. To maximize the effect of Phantasm Powder, ferment with a thiolized yeast strain. The first dry hop addition should be added 3 days after fermentation begins. 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.



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

Phantasm Hazy DIPA
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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
1.075–80

ACTUAL O.G.

SRM: 4–5

IBU'S: 42

EST. ABV %: 8.2

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!