

PHANTASM HAZY IPA

SUGGESTED YEAST

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



• 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat

DME KIT

• 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat

(1) ALL-GRAIN KIT

- 5 lbs 2-Row
- 5 lbs Golden Promise

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat

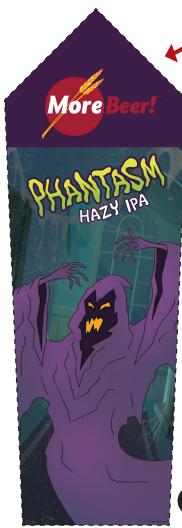
CAOH

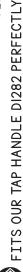
- 2 oz Cascade (Whole Cone) Add to mash tun or steeping bag
- 2 oz Strata Whirlpool 30 min
- 1 oz Cascade Whirlpool 30 min
- 1 oz Wai-iti Whirlpool 30 min
- 2 oz Nelson Dry hops, added on day 3 of fermentation
- 1 oz Citra® Dry hops, added on day 3 of fermentation
- 2 oz Mosaic® Dry hops, added post fermentation 3 days before packaging
- 1 oz Motueka 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







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RECIPE TIPS

For the all-grain version, add the 2 oz of Whole Cone Cascade 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. For best results with Phantasm Powder, ferment with a Thiolized yeast strain.

BREWING ALL-GRAIN?

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



NOTES



MY RATING:

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

Phantasm Hazy IPA on MoreBeer.com

to see detailed brewing instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff are ready to help!

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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!**

BEER STATS EST. ORIGINAL GRAVITY 1.069 - 74ACTUAL O.G. **SRM**: 4-5 IBU'S: 28 **EST. ABV** %: 7.7 **ACTUAL ABV** %: DATE BREWED: NOTES: