

# PHANTASM HAZY PALE ALE

#### SUGGESTED YEAST

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



• 6 lbs Ultralight Liquid Extract

#### **SPECIALTY MALTS:**

- 2 lbs Flaked Oats
- 2 lbs Flaked Wheat
- 8 oz Acidulated

### DME KIT

• 5 lbs Light Dry Extract

#### **SPECIALTY MALTS:**

- 2 lbs Flaked Oats
- 2 lbs Flaked Wheat
- 8 oz Acidulated

### ALL-GRAIN KIT

• 8 lbs 2-Row

#### SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 2 lbs Flaked Wheat
- 8 oz Acidulated

### **SAOH**

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

### OTHER ADDITIONS

- 0.25 oz Amylase Enzyme added to mash or with steeping grains
- 2 oz Phantasm Powder added at flameout



FITS OUR TAP HANDLE DI282 PERFECTLY

### PHANTASM HAZY PALE ALE

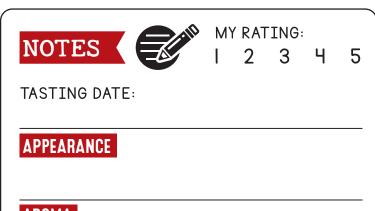
#### **RECIPE TIPS**

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.





AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

DATE BREWED \_\_\_\_\_

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Phantasm Hazy Pale Ale on MoreBeer.com

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# BREW DAY QUESTIONS?

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GALLONS IN FERMENTER

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| 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 \_\_\_\_\_

# $\label{eq:brewing_calculators} \textbf{BREWING_CALCULATORS}_{morebeer.com/calc}$

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

