

EZBrew.Beer - New England/Hazy IPA Procedure-Recipe: adapted March 2021

Starting Gravity ~1.049

Finished Gravity~1.005

ABV: 5.8%

You will need:

- Clean/Sterilized 5BBL tank
- Cleaned/Sterilized parts components for any EZBrew recipe.
- Three**, 44 pound pails of **IPA EZWort**
- 10-15lbs of Lactose (Optional, for more Haze)**
- One EZYeast packet of **NE IPA Yeast**
- Two** packets of **EZHops Dry 0 Hops**
- Two** packets of **EZBops Dry 4 Hops**
- 50 Pounds of Brewers Dextrose

Procedure/Recipe:

Day 0:

-Wrap the EZWort pails with the heat belt and plug into a standard wall outlet. You want the wort to reach a temperature of **145 Degrees Fahrenheit for about 30 minutes**. This will take a few hours. Ideally, you can find a safe place to have the EZWort warmed over night.

-Make sure the tank and all components have been cleaned, rinsed and sterilized. Refer to our cleaning guide or give us a call for any questions.

-**Begin boiling a pot of water**, 2-3 gallons is fine

-Assemble the components on the tank as normal.

-Using the **Water Hose Quick-Connect** start filling the tank from the bottom with hot water.

-Once the water level reaches the bottom of the vertical side you can start pouring the EZWort into the tank through the manway door. You can keep the water on during this process. You may need to rinse the pails with hot water to use all the EZWort.

-**Add the Lactose (Optional)** to the pot of boil water and set your timer for 15 minutes.

-Continue to fill the tank with water, taking temperature readings as the tank fills. You want the final temperature to be around **70 degrees** before adding the yeast. Adjust hot and cold water supply accordingly.

Remember, you will add about 2 gallons of boiling water in a few steps. You can also turn on the chiller if the liquid is too hot, just remember to turn it off once the wort cools to 70 degrees.

-Add the sugar/brewers dextrose before the tank completely fills with water

-Turn the water off once you reach your OG, 1.049

-Once the wort reaches **70 degrees** add the Yeast packet. (You can be as hot as 82)

-Set chiller to 68 Degrees (or whatever temperature you find works to keep the wort at 68)

-Close the lid and make sure the top blue ball valve is open and the blowoff hose is submerged in diluted sanitizer.

-Once Fermentation has actively started (could be up to 1 day) add the Two EZHops Dry 0 packets to the tank through one of the top TC port. Remember to use a clean and sterilized funnel. Cover the TC port when finished.

Day 4:

-Add the Two EZHops Dry 4 packets to the tank with the same method as above.

-After three or four more days, or once you've reached your target final gravity, cold crash as normal by turning on the chiller and setting to 32 degrees .

-Optional, remove and capture the hop and yeast solids by opening the bottom TC Valve. You should capture about 2-3 gallons of solids. Once the beer is cold you can Carbonate to **8-10 PSI**. It will take ~24 hours for the CO2 to fully absorb into the beer.

Enjoy!