



Hazy Hearted - 5 GALLONS

ALL GRAIN

This Hazy IPA is double dry-hopped (a combination of Sabro, Citra, Galaxy, and Mosaic hops) resulting in complex tropical, ripe fruit and coconut notes with a dry finish and balanced bitterness.

REQUIRED EQUIPMENT

- 7.5 Gallon Brew Pot (or larger)
- 6.5 Gallon Fermenter w/lid
- Mash Tun
- Hydrometer and test flask
- Wort Chiller
- Thermometer
- No Rinse Sanitizer (Star-san)
- Long Spoon or Paddle
- Large Pitcher (1 gallon)
- Cleanser
- Air-lock

Approximate Kalamazoo city water report (for reference):

Ca+2	Mg+2	Na+	Cl-	SO4-2	Alkalinity	pH
120	32	36	117	40	286 (CaCO3)	7.72

INGREDIENTS

- 11 lbs. 2-Row Malt
- 3.5 lbs. White Wheat Malt
- 1.5 lbs. Flaked Oats
- 1 oz. Columbus Hops (45 min)
- 1 oz. Idaho 7 Hops (Whirlpool 15 min)
- 1 oz. El Dorado Hops (Whirlpool 15 min)
- 2 oz. Mosaic Hops (1st Dry Hop)*
- 1 oz. Sabro Hops (1st Dry Hop)*
- 1 oz. Galaxy Hops (2nd Dry Hop)*
- 1 oz. Citra Hops (2nd Dry Hop)*
- 1 oz. Sabro Hops (2nd Dry Hop)*

BREWING STATS

- STEEPING WATER:** 1 GALLON AT 160° FOR 40 MIN.
- BOIL LENGTH:** 1 Hour
- PITCHING TEMPERATURE:** 64°-72°
- OG TARGET:** 1.070
- FERMENTATION TEMPERATURE:** 68°-72°
- FINAL GRAVITY TARGET:** 1.012
- ALCOHOL:** 7.5% ABV

Recommended yeast:

- Wyeast London Ale III, OYL-008 British Ale III,
- LaBrew English ale London

*This beer is dry hopped twice. The 1st dry hop can be added on day 2 of fermentation, and the 2nd on day 4. No need to transfer or remove the 1st dry hop before adding the 2nd.



Bell's General Store

Brew Day Stats Sheet

Inspiring your brew day since 1985

Brewer: _____
 Brew Date: _____
 Batch Size: _____ Boil Time: _____

Brand Name: _____
 Beer Style: _____
 Batch #: _____ Efficiency: _____ %

Grains & Ingredients

Type	Amount

Hops

Type	Amount	Alpha Acid	Boil Time
	oz	%	Min.
	oz	%	Min.
	oz	%	Min.
	oz	%	Min.
	oz	%	Min.
	oz	%	WP

Yeast

Brand (Ex: Imperial): _____
 Strain (Ex: A07): _____
 Average Attenuation: _____
 Optimum Temperature: _____
 Batch Pitch Rate: _____ Billion Cells

A lot of homebrewers make the mistake of under pitching yeast cells. Yeast are doing all of the work to turn your wort into beer, you want them to thrive! They can't if they are stressed out. Use a pitch rate calculator and see if you've been under pitching. (<https://www.brewersfriend.com/yeast-pitch-rate-and-starter-calculator/>)

Batch Vital Statistics

	Expected	Actual
Original Gravity		
Final Gravity		
Alcohol By Volume		
IBU's		
SRM		
Carbonation Level		

Mash Schedule

Name/Infusion Amount	Temp	Time

Real Time Gravity Readings - @ 60° F

	Date	Gravity
Pre-Boil Gravity		
Post-Boil Gravity		
Racked Gravity		
Final Gravity		

Brew Day Cost

Ingredients	Cost
Grains	_____
Hops	_____
Yeast	_____
Other	_____

Total:

Ask your friendly General Store Clerk for an itemized receipt, they include all of your grain weights and price per lb. This will help you calculate an accurate cost per batch.