

HAZY EIGHTS DOUBLE NE IPA

New England IPAs have certainly gained traction as a mainstay of the craft beer scene. The hazy light color and massive amount of late-addition hops create a delicious beer oozing with hop flavor and aroma. Now, its time up up the ante, and this deck is stacked. Eight unique ingredients, just over eight percent ABV and bursting with massive flavors and aromas of tangerine, orange, pineapple, mango, slightly resinous pine and sweet hard candy makes Hazy Eights an unbeatable play.

O.G: 1.078 | **BREW TIME 6 WEEKS:** 2 WEEKS PRIMARY | 2 WEEKS SECONDARY | 1-2 WEEKS BOTTLE CONDITIONING



KIT INVENTORY

SPECIALTY GRAIN

- 1 lb Flaked Oats

EXTRACTS & OTHER FERMENTABLES

- 6 lbs Pilsen malt syrup
- 2 lbs Pilsen Light DME
- 1 lb Wheat DME
- 1 lb Corn Sugar

NORTHERN BREWER PREMIUM HOPS

- 2 oz Amarillo (20 min hop stand)
- 2 oz El Dorado (20 min hop stand)
- 1 oz Idaho #7 (20 min hop stand)
- 1 oz Amarillo (dry hop #1)
- 1 oz El Dorado (dry hop #1)
- 1 oz Amarillo (dry hop #2)
- 1 oz El Dorado (dry hop #2)
- 1 oz Idaho #7 (dry hop #2)

YEAST

Liquid Yeast Options:

- Imperial Yeast A38 Juice. Optimum temp: 64° - 74°F
- Omega Yeast OYL-011 British Ale V. Optimum temp: 64° - 74°F
- Wyeast 1318 London Ale III. Optimum temp: 64° - 74°F

UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- Refrigerate the yeast
- Contact us immediately if you have any questions or concerns!

READ ALL INSTRUCTIONS BEFORE STARTING

YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- Optional - 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip the secondary fermentation and add an additional 2 weeks to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

A FEW HOURS BEFORE BREW DAY

Remove the liquid yeast package from the refrigerator, and leave it in a warm place (~70°F) to come to pitching temperature. If you are using Wyeast, smack the pack as shown on the back of the package and allow to swell for at least 3 hours. Do not brew with inactive yeast - contact customer service for advice or a replacement.

ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Pour crushed grain into the supplied mesh bag, and tie the open end in a knot. Steep for 20 minutes at 150° - 160°. Remove bag, drain and discard.
3. Bring to a boil, remove kettle from the burner and stir in the 6 lbs Pilsen malt syrup, 2 lbs Pilsen Light DME, 1 lb Wheat DME and 1 lb Corn Sugar.
4. Return wort to a boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 10 minutes.
 - Boil for 10 minutes, remove from heat and add 2 oz Amarillo, 2 oz El Dorado and 1 oz Idaho #7 hops and allow to steep for 20 minutes before chilling.
5. Cool the wort. When the 10 minute boil and 20 minute hop stand is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

ON BREWING DAY – CONTINUED

- Sanitize fermenting equipment and yeast pack(s). While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast pack(s).
- Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
- Add more cold water as needed to bring the volume to 5 gallons.
- Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.
- Measure specific gravity of the wort with a hydrometer and record in the "BREWERS NOTES" section.
- Add yeast once the temperature of the wort is 72°F or lower (not warm to the touch). Sanitize and open the yeast pack(s) and carefully pour the contents into the primary fermenter.
- Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the airlock into rubber stopper or lid, and seal the fermenter.
- Move the fermenter to a warm, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

- Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin – there will be a cap of foam on the surface of the beer, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 64° - 74° F. Move the fermenter to a warmer or cooler spot as needed.
- When the krausen (foam) is fully formed (2-3 days into fermentation) add 1 oz Amarillo and 1 oz El Dorado hops directly into the fermenter and allow to ferment as usual.
- Active fermentation ends. Approximately two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.
- Optional - Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If you do not have a secondary fermenter, simply leave the beer in the primary fermenter.

SECONDARY FERMENTATION - OPTIONAL*

- Allow the beer to condition in the secondary fermenter for 2 weeks before proceeding with the next step. Add 1 oz Amarillo, 1 oz El Dorado and 1 oz Idaho #7 hops 5-7 days before packaging day. Timing now is somewhat flexible.
* See the "YOU WILL NEED" section and step 16 above.

PACKAGING DAY - ABOUT 1 MONTH AFTER BREWING DAY

- Sanitize siphoning and bottling equipment.
- Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:
 - Corn sugar (dextrose) 2/3 cup in 16 oz water.
 - Table sugar (sucrose) 5/8 cup in 16 oz water.
- Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
- Fill and cap bottles.

CONDITIONING - ABOUT 2 WEEKS AFTER BOTTLING DAY

- Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
- Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

BREWERS NOTES

At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.