



Summer Haze

940 S. Spruce St., Burlington WA, 98233 360-293-0424

White IPA. What happens when Hoppy, and Fruity get together? A delicious combination of the refreshing qualities of a Wit, with the hop forward attitude from an IPA.

OG=1.058, F.G.=1.014, ABV=5.7%, IBU=50

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill:

- 6 lb. Best Malz Best Pilsen
- 5.5 lb. Great Western White Wheat
- .50 lb. Briess Flaked Wheat
- .25 lbs. Weyermann Melanoidin Malt
- .25 lbs. Weyermann Acidulated Malt
- .5 lbs. Rice Hulls

Hops:

- 1 oz. Chinook (60min)
- 1 oz. Azacca (0min)
- 1 oz. Amarillo (0min)
- 1 oz. Citra (0min)

Spices:

- .5 oz. Bitter Orange peel (5min)

Yeast:

- 1⁺ choice Wyeast- 3944 Belgian Witbier (62-75°F)

Bottling Primer:

- 5 oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 152°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 62-75°F

TIPS & TRICKS

As soon as this beer reaches final gravity, proceed to package this beer. Do not wait to clear this beer. It only cuts into your drinking time.

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Orange Peel added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	