



#268 HAZY JANE

FIRST BREWED 2017

NEW ENGLAND IPA.

ABV	IBU	OG
7.2%	30	1065

THIS BEER IS

A Vermont style IPA, with low background bitterness, loaded with juicy fruit character. Pine, stonefruit, mango, light resin and hints of lime peel - this juicy IPA is low in bitterness, full-bodied and smooth, enhancing the soft ripe fruit flavours.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1009	
TARGET OG	1065	
EBC	15	
SRM	8	
PH	4.2	
ATTENUATION LEVEL	86%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 25mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Pale Ale	3.960kg	8.7lb
Maris Otter	0.960kg	2.1lb
Wheat Malt	0.600kg	1.3lb
Flaked Oats	0.240kg	0.5lb



HOPS

	(g)	Add	Attribute
Chinook	1	10	Flavour
Chinook	20	0	Aroma
Amarillo	20	0	Aroma
Simcoe	20	0	Aroma
Citra	50	Dry Hop	Aroma
Simcoe	50	Dry Hop	Aroma
Amarillo	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



- Goat's cheese bruschetta
- Pan-fried lemon sole
- Baked peaches with citrus fruit

PACKAGING



BREWER'S TIP



This beer is supposed to be very cloudy. Don't be shy to get a good bit of the hot break into the fermenter.