



KIWI KISS HAZY IPA



CUT THIS OUT FOR
YOUR TAP HANDLE

KIWI KISS HAZY IPA

SUGGESTED YEAST

White Labs: WLP095 Burlington
Wyeast: 1318 London Ale
Omega: OYL011 British Ale V
Imperial: A04 Barbarian
CellarScience Dry: NECTAR
Lallemand Dry: Verdant IPA

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Flaked Wheat
- 1 lb White Wheat

HOPS

- 1 oz Wai-iti - Boil 60 min
- 1 oz Wakatu - Boil last 5 min
- 1 oz Waimea - Whirlpool 30 min
- 1 oz Motueka - Dry hops added on day 3 of fermentation
- 1 oz Wai-iti - Dry hops added on day 3 of fermentation
- 1 oz Waimea - Dry hops added on day 3 of fermentation
- 1 oz Wakatu - Dry hops added on day 3 of fermentation
- 2 oz Nelson - Dry hops added post fermentation, 3 days before packaging
- 2 oz Wai-iti - Dry hops added post fermentation, 3 days before packaging

XKIT177



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

For the all-grain version we suggest a mash temperature of 150°F. The recommended fermentation temperature is 70°F. The first dry hop addition should be added 3 days after fermentation began. The second dry hop addition should be added after fermentation, allowing 3 days of contact time before packaging.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

KIWI KISS HAZY IPA on [MoreBeer.com](https://morebeer.com) to see detailed brewing instructions & descriptions

LEARN MORE

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BREW DAY QUESTIONS?

Our friendly staff are ready to help!

GIVE US A CALL 800-600-0033
OR EMAIL US 24/7 info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY 1.062-67

ACTUAL O.G.

SRM: 4-5

IBU'S: 27

EST. ABV %: 6.6

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!