



Peach Hazy IPA

Tropical peach hazy · ~6.8% ABV · ready in 7 days

A bit of summer in the middle of winter. Take our best-selling IPA kit, layer in tropical hops and a hit of peach, and pour a juicy, hazy pale ale straight from the keg.

Ingredients

Ingredient	12.5L	25L
WilliamsWarn IPA Kit	1	2
Dry Malt Extract (DME)	per kit	per kit
Nectaron hops — dry hop	50g	100g
Rakau hops — dry hop	25g	50g
Peach concentrate	to taste	to taste
Ale yeast	per kit	per kit

Method

- 1 Mix the wort. Dissolve the IPA kit and DME in hot water in your BrewKeg, then top up to volume as per the kit instructions.
- 2 Pitch the yeast, seal the BrewKeg and set the pressure relief valve to about 1.5 bar.
- 3 Ferment at 22°C for around 4 days, until it hits terminal gravity (~1010). It carbonates as it ferments — no separate gassing step.
- 4 Dry hop around day 3, once the ferment is calming. Add the Nectaron and Rakau, then purge the headspace to keep oxygen out. This is where the tropical aroma comes from.
- 5 Leave the dry hops in for 48–72 hours — no longer, or they'll turn grassy. Then cold crash to 2°C under pressure to drop the hops and yeast into the sediment bottle, and empty it.
- 6 Add peach concentrate to taste. Clarifying is optional — this is a hazy IPA, so you can leave it cloudy. To knock back some of the haze, add clarifying liquid, wait 24 hours, add a second dose, then wait 24–36 hours.
- 7 Pour. Once it's carbonated and settled to your liking, it's ready — straight from the tap.

Tip: Nectaron and Rakau carry the tropical, stone-fruit punch — the peach concentrate rounds it out. Start light on the peach and adjust to taste.