



YEAST

HAZED

TECHNICAL DATA SHEET



Description

Hazed is a versatile British-style ale yeast designed for brewers seeking expressive flavour, aroma and stable haze in modern hop-forward beers.

A highly effective choice for Juicy and Hazy IPAs, HAZED is particularly well suited to dry-hopped beer styles, where it promotes excellent haze stability while supporting a vibrant hop-forward profile.

Benefits

- 76-82% Attenuation
- High flocculation
- High haze stability with dry hop
- 11% ABV alcohol tolerance
- Fast fermentation rate
- Excellent foam stability
- POF negative
- High cell viability throughout fermentation
- Low Acetaldehyde formation

Principle

HAZED Flavour & Aroma produces a moderate ester profile characteristic of a versatile British ale yeast.

The resulting beer is designed to retain a balance between:

- Expressive hop character
- Juicy, full-bodied presentation
- Moderate yeast-derived ester character
- Supporting malt complexity
- Soft and rounded ale character

PRODUCT CODE

Y-HAZED-500G

COMMODITY CODE

21021010

PACKAGING

500g

STORAGE

Keep in original container

Temperature

Recommended storage temperature

4 – 10°C | 39 – 50°F

Location

Store under dry conditions

Shelf Life

At the recommended storage temperature, 36 months from the date of manufacture

The yeast is particularly effective where the brewer wants yeast character to complement rather than overpower modern hop expression.

HAZED has excellent haze stability when used in conjunction with dry hopping.

For optimum haze development in Hazy and Juicy IPA applications, we recommend late-stage dry hopping.

Early dry-hop additions, particularly within the first 48 hours of fermentation, do not promote the same haze formation and may reduce the haze that subsequently develops from later dry hopping.

Application and Rates of Use

Pitching rate: 50-100g/hL. The pitching rate varies with original gravity of the wort as well as brewing conditions.

Guideline for use

This yeast can be pitched directly. If rehydration is preferred, follow these steps:

- Prepare the rehydration medium: 10 times the weight of yeast (5 litres for a 500g package), using either sterile wort (<5° Plato) or sterile water at 28 - 35°C (82 - 95°F). Optimum 30°C (86°F). We recommend not to use demineralised water.
- Open the 500g package with sterile scissors and sprinkle on the surface to avoid clumping.
- Gently stir before leaving for 15 – 20 minutes, the slow rehydration will allow yeast membranes to reform.
- Adjust the temperature of the rehydrated yeast to within 5°C (9°F) of the pitching wort. Never subject the yeast to temperature shock.
- Gently stir and leave for a further 5 – 10 minutes.
- Stir well and pour into the wort to start fermentation. Use the rehydrated yeast within 30 minutes of rehydration.

Ingredients: Yeast, emulsifier (E491).	
Typical analysis at packaging:	
% Dry Weight	> 93%
Viable Yeast Count (cfu/g)	> 6.0E+09
Non Saccharomyces spp	< 1 cfu per 10 ⁶ yeast cells
Total Bacteria	< 1 cfu per 10 ⁶ yeast cells

TECHNICAL SUPPORT

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REGULATORY COMPLIANCE INFORMATION

Refer to the 'Product Specification Sheet'

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EST. 1887 MURPHY & SON For Health & Safety Information refer to the Safety Data Sheet	Product name : HAZED
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