



# Recipe Name: Whole Lotta Citrus Juicy IPA (NEIPA)

Recipe Type: **Partial Mash**

Recipe Style: **Hazy/Juicy IPA**

**Brewing Statistics:**

Estimated Original Gravity (OG): 1.068  
 Actual Original Gravity (OG): \_\_\_\_\_  
 Estimated Final Gravity (FG): 1.013 – 1.017  
 Actual Final Gravity (FG): \_\_\_\_\_  
 Estimated Alcohol By Volume (ABV): 6.7%  
 Actual Alcohol By Volume (ABV): \_\_\_\_\_  
 Intl. Bitterness Units (IBU): 33.9  
 SRM (Color): 4.4

**Grains Included in this Kit:**

12 oz Golden Promise Malt
2 LB Flaked Wheat

**Extract Or Other Sugars in this Kit:**

8 LB Pilsen Light LME

**Hops Included in this Kit:**

0.5 oz Citra Hops boil for 60 minutes
0.5 oz Citra Hops boil for 10 minutes
1 oz Galaxy Hops whirlpool at 180°F for 15 minutes
1 oz Mosaic Hops whirlpool at 180°F for 15 minutes
2 oz Citra Hops dry hop for 5 days in secondary
1 oz Mosaic Hops dry hop for 5 days in secondary
1 oz Galaxy Hops dry hop for 5 days in secondary

**Total Boil Time: 60 Minutes**

**Flavoring or Spices in this Kit:**


**Recommended Yeast (Sold Separately)**

Fermentis Safbrew S-33 (Dry)
CellarScience Hazy IPA Yeast (Dry)
Lallemand LalBrew® Verdant IPA Yeast (Dry)
Community Cultures (Texas) Fogbow Juicy IPA (NEIPA) Yeast (Liquid)
Wyeast: 1318 London Ale III (liquid yeast)
White Labs WLP067 Coastal Haze Ale Yeast Blend (Liquid)
Omega: OYL-052 DIPA Ale (liquid yeast)

**Notes About My Beer:**

**Appearance**

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**Aroma**

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**Flavor**

**Overall**

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