



# Austin Sunrise Juicy IPA (NEIPA)

Recipe Type: All Grain

Recipe Style: **Hazy/Juicy/New England IPA**

### Brewing Statistics:

Estimated Original Gravity (OG): 1.062 – 1.064

Actual Original Gravity (OG): \_\_\_\_\_

Estimated Final Gravity (FG): 1.012 – 1.016

Actual Final Gravity (FG): \_\_\_\_\_

Estimated Alcohol By Volume (ABV): 6.2% - 6.5%

Actual Alcohol By Volume (ABV): \_\_\_\_\_

Intl. Bitterness Units (IBU): 26.8

SRM (Color): 5.4

### Grains Included in this Kit:

|                        |
|------------------------|
| 10 LB 2 Row Malt       |
| 12 oz Crystal 20L Malt |
| 1 LB Flaked Wheat      |
| 1 LB Flaked Oats       |
|                        |

### Extract Or Other Sugars in this Kit:

|      |
|------|
| None |
|------|

### Hops Included in this Kit:

|   |
|---|
| 0.5 oz Citra Hops boil for 60 minutes               |
| 1 oz El Dorado Hops steep/whirlpool for 15 minutes  |
| 1 oz Simcoe Hops whirlpool at 170°F for 15 minutes  |
| 0.5 oz Citra Hops whirlpool at 170°F for 15 minutes |
| 1 oz El Dorado Hops dry hop for 5 days in secondary |
| 1 oz Citra Hops dry hop for 5 days in secondary     |

**Total Boil Time: 60 Minutes**

### Flavoring or Spices in this Kit:

|      |
|------|
| None |
|      |
|      |

### Recommended Yeast (Sold Separately)

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

### Notes About My Beer:

#### Appearance

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#### Aroma

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#### Flavor

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#### Overall

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