



BEER & WINE MAKING
— SUPPLIES —
AUSTIN, TEXAS

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Austin Sunrise Juicy IPA (NEIPA)

Recipe Type: Partial Mash

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:

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|------------------------|
| 8 oz 2 Row Malt |
| 12 oz Crystal 20L Malt |
| 1 LB Flaked Wheat |
| 1 LB Flaked Oats |
| |

Extract Or Other Sugars in this Kit:

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|-----------------------|
| 6 LB Pilsen Light LME |
| 1 LB Pilsen Light DME |

Hops Included in this Kit:

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|---|
| 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:

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| None |
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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

Aroma

Flavor

Overall