



Recipe Name: Fruity McCutie Juicy IPA (NEIPA)

Recipe Type: **All Grain**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.066
 Actual Original Gravity (OG): _____
 Estimated Final Gravity (FG): 1.015 – 1.017
 Actual Final Gravity (FG): _____
 Estimated Alcohol By Volume (ABV): 6.7%
 Actual Alcohol By Volume (ABV): _____
 Intl. Bitterness Units (IBU): 36.5
 SRM (Color): 5.9

Grains Included in this Kit:

11.25 LB 2 Row Malt
12 oz Crystal 20L
1.5 LB Flaked Barley

Extract Or Other Sugars in this Kit:

Hops Included in this Kit:

0.5 oz Citra Hops Boil for 60 minutes
0.5 oz Citra Hops whirlpool at 180°F for 15 minutes
1 oz Galaxy Hops whirlpool at 180°F for 15 minutes
1 oz Simcoe Hops whirlpool at 180°F for 15 minutes
1 oz Azacca Hops whirlpool at 180°F for 15 minutes
1 oz Citra Hops dry hop for 5 days in secondary
1 oz Simcoe Hops dry hop for 5 days in secondary
1 oz Azacca 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

Aroma

Flavor

Overall
