



BEER & WINE MAKING
— SUPPLIES —
AUSTIN, TEXAS

SoCo Homebrew
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Recipe Name: Fruity McCutie Juicy IPA (NEIPA)

Recipe Type: **Partial Mash**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.066

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.015

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 6.7%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 46.8

SRM (Color): 5.9

Grains Included in this Kit:

4 oz 2 Row Malt
1 LB Crystal 20L
8 oz Carapils
2 LB Flaked Barley

Extract Or Other Sugars in this Kit:

7 LB Pilsen Light LME

Hops Included in this Kit:

0.25 oz Citra Hops added a First Wort Hops
0.75 oz Citra Hops steep/whirlpool for 15 minutes
1 oz Galaxy Hops steep/whirlpool for 15 minutes
1 oz Simcoe Hops steep/whirlpool for 15 minutes
1 oz Azacca Hops steep/whirlpool 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: Safale US-05 11.5 G (Dry Yeast)
Mangrove Jack: West Coast 10g (Dry Yeast)
Lallemand: BRY-97 West Coast Ale (Dry Yeast)
Imperial Organic: A38 Juice (liquid yeast)
Wyeast: 1318 London Ale III (liquid yeast)
White Labs: WLP051 – California Ale V (liquid yeast)
Omega: OYL-052 DIPA Ale (liquid yeast)

Notes About My Beer:

Appearance

Aroma

Flavor

Overall