



# Recipe Name: Haze Austin! Juicy IPA (NEIPA)

Recipe Type: **All Grain**

Recipe Style: **Hazy/Juicy IPA**

**Brewing Statistics:**

Estimated Original Gravity (OG): 1.067  
 Actual Original Gravity (OG): \_\_\_\_\_  
 Estimated Final Gravity (FG): 1.014 – 1.017  
 Actual Final Gravity (FG): \_\_\_\_\_  
 Estimated Alcohol By Volume (ABV): 6.81%  
 Actual Alcohol By Volume (ABV): \_\_\_\_\_  
 Intl. Bitterness Units (IBU): 44.2  
 SRM (Color): 5.1

**Grains Included in this Kit:**

11.25 LB 2 Row Malt
6 oz Honey Malt
6 oz Golden Naked Oats
1.5 LB Flaked Oats

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


**Hops Included in this Kit:**

2 oz Mosaic Hops whirlpool at 190°F for 15 minutes
2 oz Citra Hops whirlpool at 190°F for 15 minutes
1 oz Simcoe Hops whirlpool at 190°F for 15 minutes
1 oz Citra Hops dry hop for 5 days in secondary
1 oz Mosaic Hops dry hop for 5 days in secondary
1 oz Simcoe Hops dry hop for 5 days in secondary

**Total Boil Time: 60 Minutes**

**Flavoring or Spices in this Kit:**


**Recommended Yeast (Sold Separately)**

Lallemand LalBrew® Verdant IPA Yeast (Dry)
CellarScience Hazy IPA Yeast (Dry)
Fermentis Safbrew S-33 (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**

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**Overall**

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