



# Recipe Name: Hazer Face Juicy IPA (NEIPA)

Recipe Type: **All Grain**

Recipe Style: **Hazy/Juicy IPA**

**Brewing Statistics:**

Estimated Original Gravity (OG): 1.061

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

Estimated Final Gravity (FG): 1.012 – 1.016

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

Estimated Alcohol By Volume (ABV): 6.5%

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

Intl. Bitterness Units (IBU): 29.0

SRM (Color): 5.2

**Grains Included in this Kit:**

10 LB 2 Row Malt
8 oz Honey Malt
4 oz Crystal 10L
1 LB Flaked Wheat
8 oz Flaked Oats

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


**Hops Included in this Kit:**

1 oz Citra Hops with 5 minutes left in boil
1 oz Idaho 7 Hops whirlpool at 190° for 15 minutes
1 oz Comet Hops whirlpool at 190° for 15 minutes
1 oz Citra Hops whirlpool at 190° for 15 minutes
1 oz Idaho 7 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:**


**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)

*This recipe was designed using Verdant IPA dry yeast. Using an alternative recommended yeast may result in slight variations in attenuation and final gravity.*

**Notes About My Beer:**

**Appearance**

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**Aroma**

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**Flavor**

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**Overall**

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