



Recipe Name: Hazer Face Juicy IPA (NEIPA)

Recipe Type: **Partial Mash**

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:

8 oz 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:

6 LB Pilsen Light LME
1 LB Pilsen Light DME

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

Aroma

Flavor

Overall
