



BEER & WINE MAKING  
— SUPPLIES —  
AUSTIN, TEXAS

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# Recipe Name: Hazer Face Juicy IPA (NEIPA)

Recipe Type: **Partial Mash**

Recipe Style: **Hazy/Juicy IPA**

## Brewing Statistics:

Estimated Original Gravity (OG): 1.060

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

Estimated Final Gravity (FG): 1.014

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

Estimated Alcohol By Volume (ABV): 6.0%

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

Intl. Bitterness Units (IBU): 33.6

SRM (Color): 6.1

## Grains Included in this Kit:

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

## Extract Or Other Sugars in this Kit:

6 LB Pilsen Light LME

## Hops Included in this Kit:

1 oz Citra Hops with 5 minutes left in boil
1 oz Idaho 7 Hops steep/whirlpool for 15 minutes
1 oz Comet Hops steep/whirlpool for 15 minutes
1 oz Citra Hops steep/whirlpool 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: 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

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### Aroma

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### Flavor

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### Overall

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