



Recipe Name: SoCo Milkshake IPA

Recipe Type: **Partial Mash**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.071

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.021

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 6.2%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 39.8

SRM (Color): 6.2

Grains Included in this Kit:

12 oz 2 Row Malt
1 LB Honey Malt
1 LB Flaked Wheat
1 LB Flaked Oats

Extract Or Other Sugars in this Kit:

7 LB Pilsen Light LME
1 LB Lactose

Hops Included in this Kit:

1 oz Mosaic Hops with 5 minutes left in boil
1 oz Mosaic Hops steep/whirlpool for 15 minutes
1 oz Citra Hops steep/whirlpool for 15 minutes
1 oz Ekuanot Hops steep/whirlpool for 15 minutes
1 oz Mosaic 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: BRV-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
