



# Recipe Name: Rooftop Sunbathing 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 - 1.014

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

Estimated Alcohol By Volume (ABV): 6.5%

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

Intl. Bitterness Units (IBU): 31.5

SRM (Color): 4.4

**Grains Included in this Kit:**

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|--------------------|
| 10 LB 2 Row Malt   |
| 6 oz Crystal 10L   |
| 6 oz Vienna Malt   |
| 1.5 LB Flaked Oats |
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**Extract Or Other Sugars in this Kit:**

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**Hops Included in this Kit:**

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| 0.25 oz Sabro Hops with 15 minutes left in boil       |
| 0.25 oz Citra Hops with 15 minutes left in boil       |
| 0.75 oz Sabro Hops whirlpool at 190° F for 15 minutes |
| 0.75 oz Citra Hops whirlpool at 190° F for 15 minutes |
| 1 oz Azacca Hops whirlpool at 190° F for 15 minutes   |
| 1 oz Azacca Hops dry hop for 5 days in secondary      |
| 1 oz Citra Hops dry hop for 5 days in secondary       |
| 1 oz Sabro Hops dry hop for 5 days in secondary       |

**Total Boil Time: 60 Minutes**

**Flavoring or Spices in this Kit:**

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**Recommended Yeast (Sold Separately)**

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| 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:**

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**Appearance**

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**Aroma**

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**Flavor**

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**Overall**

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