



Recipe Name: Sandy Pup Juicy IPA (NEIPA)

Recipe Type: **Partial Mash**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.062
 Actual Original Gravity (OG): _____
 Estimated Final Gravity (FG): 1.012 – 1.015*
 Actual Final Gravity (FG): _____
 Estimated Alcohol By Volume (ABV): 6.6%
 Actual Alcohol By Volume (ABV): _____
 Intl. Bitterness Units (IBU): 18.1
 SRM (Color): 4.5

Grains Included in this Kit:

12 oz 2 Row Malt
12 oz Crystal 10L
12 oz Flaked Wheat
12 oz Flaked Barley

Extract Or Other Sugars in this Kit:

6 LB Pilsen Light LME
1 LB Pilsen Light DME

Hop Schedule:

0.5 oz Citra hops add with 5 minutes left in boil
0.5 oz Galaxy hops add with 5 minutes left in boil
1.5 oz Citra hops whirlpool at 180° F for 15 minutes
0.5 oz Galaxy hops whirlpool at 180° F for 15 minutes
1 oz Citra hops dry hop for 5 days in secondary
1 oz Galaxy hops dry hop for 5 days in secondary

Total Boil Time: 60 Minutes

Whirlpool Instructions: For more information about whirlpool/steeping hop additions, the Homebrewers Association has a great article titled *The Effect of Post-Boil/Whirlpool Hop additions on Bitterness in Beer*.

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)

*** Yeast Disclosure:** We designed this beer using Lallemand Verdant IPA yeast. Other yeasts will have different attenuation levels which will lead to slight differences in final gravity and alcohol levels.

Notes About My Beer:

Appearance
Aroma
Flavor
Overall