



Recipe Name: Citra & Amarillo Juicy IPA (NEIPA)

Recipe Type: **Partial Mash**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.066 – 1.067

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.015 – 1.017

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 6.7%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 30.9

SRM (Color): 5.4

Grains Included in this Kit:

8 oz Crystal 10L
6 oz Honey Malt
12 oz Flaked Wheat
12 oz Flaked Oats

Extract Or Other Sugars in this Kit:

8 LB Pilsen Light LME

Hops Included in this Kit:

2 oz Amarillo Hops whirlpool at 190° F for 15 minutes
2 oz Citra Hops whirlpool at 190° F for 15 minutes
1 oz Amarillo 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)

Notes About My Beer:

Appearance

Aroma

Flavor

Overall
