



Recipe Name: Citra Juicy IPA (NEIPA)

Recipe Type: **All Grain**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.064 – 1.065

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.015 – 1.016

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 6.5%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 30.6

SRM (Color): 5.6

Grains Included in this Kit:

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

Extract Or Other Sugars in this Kit:

Hops Included in this Kit:

1 oz Citra Hops with 10 minutes left in boil
2 oz Citra Hops whirlpool at 190°F for 15 minutes
2 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 Yeast)
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
