



# Recipe Name: Juice Because Juicy IPA (NEIPA)

Recipe Type: **Partial Mash**

Recipe Style: **Hazy/Juicy IPA**

**Brewing Statistics:**

Estimated Original Gravity (OG): 1.063

Actual Original Gravity (OG): \_\_\_\_\_

Estimated Final Gravity (FG): 1.014

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

Estimated Alcohol By Volume (ABV): 6.2%

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

Intl. Bitterness Units (IBU): 29.2

SRM (Color): 6.2

**Grains Included in this Kit:**

12 oz 2 Row Malt
8 oz Aromatic Malt
4 oz Crystal Wheat Malt
2 LB Flaked Wheat

**Extract Or Other Sugars in this Kit:**

7 LB Pilsen Light LME

**Hops Included in this Kit:**

1 oz Mosaic Hops steep/whirlpool for 15 minutes
1 oz El Dorado Hops steep/whirlpool for 15 minutes
1 oz Citra Hops steep/whirlpool for 15 minutes
1 oz El Dorado Hops dry hop for 5 days in secondary
1 oz Citra Hops dry hop for 5 days in secondary
1 oz Mosaic 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:**

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**Appearance**

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**Aroma**

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**Flavor**

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**Overall**

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