



Recipe Name: SoCo Milkshake IPA

Recipe Type: **All Grain**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.069

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.019 - 1.022

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 6.2%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 31.2

SRM (Color): 6.1

Grains Included in this Kit:

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| 10 LB 2 Row Malt |
| 1 LB Honey Malt |
| 1.5 LB Flaked Oats |
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Extract Or Other Sugars in this Kit:

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| 1 LB Lactose |
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Hops Included in this Kit:

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| 1 oz Mosaic Hops boil with 10 minutes left in boil |
| 1 oz Mosaic Hops whirlpool at 190°F for 15 minutes |
| 1 oz Citra Hops whirlpool at 190°F for 15 minutes |
| 1 oz Huell Melon Hops whirlpool at 190°F for 15 minutes |
| 1 oz Mosaic 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:

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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:

Appearance

Aroma

Flavor

Overall
