



# Recipe Name: SoCo Milkshake IPA

Recipe Type: **Partial Mash**

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:**

8 oz 2 Row Malt
1 LB Honey Malt
1.5 LB Flaked Oats

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

6 LB Pilsen Light LME
1 LB Pilsen Light DME
1 LB Lactose

**Hops Included in this Kit:**

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:**


**Recommended Yeast (Sold Separately)**

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