



BEER & WINE MAKING  
— SUPPLIES —  
AUSTIN, TEXAS

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# Recipe Name: Mosaic Juicy IPA (NEIPA)

Recipe Type: **Partial Mash**

Recipe Style: **Hazy/Juicy IPA**

## Brewing Statistics:

Estimated Original Gravity (OG): 1.059

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

Estimated Final Gravity (FG): 1.012 – 1.016

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

Estimated Alcohol By Volume (ABV): 6.3%

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

Intl. Bitterness Units (IBU): 29.0

SRM (Color): 4.4

## Grains Included in this Kit:

8 oz German Pilsen Malt
12 oz Crystal 10L Malt
1.5 LB Flaked Wheat

## Extract Or Other Sugars in this Kit:

7 LB Pilsen Light LME

## Hops Included in this Kit:

1 oz Mosaic Hops add with 10 minutes left in boil
2 oz Mosaic Hops whirlpool at 180°F for 15 minutes
2 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)

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

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### Aroma

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### Flavor

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### Overall

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