



# Recipe Name: Mosaic Juicy IPA (NEIPA)

Recipe Type: **Partial Mash**

Recipe Style: **Hazy/Juicy IPA**

**Brewing Statistics:**

Estimated Original Gravity (OG): 1.064  
 Actual Original Gravity (OG): \_\_\_\_\_  
 Estimated Final Gravity (FG): 1.014  
 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:**

4 oz Row Malt
12 oz Crystal 10L
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 with 10 minutes left in boil
2 oz Mosaic Hops steep/whirlpool 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)**

Fermentis: Safale US-05 11.5 G (Dry Yeast)
Mangrove Jack: West Coast 10g (Dry Yeast)
Lallemand: BRY-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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