



Recipe Name: SoCo New England Juicy IPA (NEIPA)

Recipe Type: **All Grain**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.066
 Actual Original Gravity (OG): _____
 Estimated Final Gravity (FG): 1.015
 Actual Final Gravity (FG): _____
 Estimated Alcohol By Volume (ABV): 6.7%
 Actual Alcohol By Volume (ABV): _____
 Intl. Bitterness Units (IBU): 34.8
 SRM (Color): 5.7

Grains Included in this Kit:

10 LB 2 Row Malt
12 oz Crystal 10L
8 oz Honey Malt
1 LB Flaked Wheat
1 LB Flaked Oats

Extract Or Other Sugars in this Kit:

Hops Included in this Kit:

0.25 oz Calypso Hops added a First Wort Hops
0.75 oz Calypso Hops steep/whirlpool for 15 minutes
1 oz Amarillo Hops steep/whirlpool for 15 minutes
1 oz Mandarinina Hops steep/whirlpool for 15 minutes
1 oz Lemondrop Hops steep/whirlpool for 15 minutes
1 oz Lemondrop Hops dry hop for 5 days in secondary
1 oz Mandarinina Hops dry hop for 5 days in secondary
1 oz Amarillo Hops dry hop for 5 days in secondary
1 oz Calypso 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:

Appearance

Aroma

Flavor

Overall
