



Recipe Name: SoCo New England Juicy IPA (NEIPA)

Recipe Type: **All Grain**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.067
 Actual Original Gravity (OG): _____
 Estimated Final Gravity (FG): 1.013 - 1.017
 Actual Final Gravity (FG): _____
 Estimated Alcohol By Volume (ABV): 6.7%
 Actual Alcohol By Volume (ABV): _____
 Intl. Bitterness Units (IBU): 29.4
 SRM (Color): 5.7

Grains Included in this Kit:

8 oz Crystal 10L
8 oz Honey Malt
12 oz Flaked Wheat
12 oz Flaked Oats

Extract Or Other Sugars in this Kit:

8 LB Pilsen Light LME

Hops Included in this Kit:

0.25 oz Calypso hops added with 60 minutes left in boil
0.75 oz Calypso hops whirlpool at 190°F for 15 minutes
1 oz Amarillo hops whirlpool at 190°F for 15 minutes
1 oz Mandarina hops whirlpool at 190°F for 15 minutes
1 oz Lemondrop hops whirlpool at 190°F for 15 minutes
1 oz Lemondrop Hops dry hop for 5 days in secondary
1 oz Mandarina 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 Safbrew S-33 (Dry)
CellarScience Hazy IPA Yeast (Dry)
Lallemand LalBrew® Verdant IPA Yeast (Dry)
Community Cultures (Texas) Fogbow Juicy IPA (NEIPA) Yeast (Liquid)
Wyeast: 1318 London Ale III (Liquid)
White Labs WLP067 Coastal Haze Ale Yeast Blend (Liquid)
Omega: OYL-052 DIPA Ale (Liquid)

Notes About My Beer:

Appearance

Aroma

Flavor

Overall
