



SoCo Texas Juicy IPA

Recipe Type: All Grain

Recipe Style: **Hazy/Juicy/New England IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.059 – 1.061

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.011 – 1.015

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 6.1% - 6.5%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 35.4

SRM (Color): 5.3

Grains Included in this Kit:

10.5 LB TexMalt San Jacinto 2 Row Malt
8 oz Crystal 10L Malt
6 oz Honey Malt
6 oz Flaked Oats
6 oz Flaked Wheat

Extract Or Other Sugars in this Kit:

None

Hops Included in this Kit:

0.25 oz Azacca Hops – Boil for 60 minutes
0.75 oz Azacca Hops – Boil for 5 minutes
1 oz Azacca Hops – Whirlpool at 180°F for 15 minutes
1 oz Sabro Hops – Whirlpool at 180°F for 15 minutes
1 oz Citra Hops – Whirlpool at 180°F for 15 minutes
1 oz Citra Hops – Dry Hop after 3 days into fermentation
1 oz Sabro Hops – Dry Hop after 3 days into fermentation

Total Boil Time: 60 Minutes

Flavoring or Spices in this Kit:

None

Recommended Yeast (Sold Separately)

Lallemand LalBrew® Verdant IPA Yeast (Dry)
M66 Mangrove Jack's Hophead Ale Yeast (Dry)
Fermentis Safbrew S-33 (Dry)
White Labs WLP067 Coastal Haze Ale Blend (Liquid)
Community Cultures (Texas) Fogbow Juicy IPA (NEIPA) Yeast (Liquid)
Wyeast 1318 London Ale III Yeast (Liquid)
Omega OYL-052 DIPA Ale Yeast (Liquid)

Notes About My Beer:

Appearance

Aroma

Flavor

Overall
