



# SoCo Texas Juicy IPA

Recipe Type: Partial Mash

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:**

1 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:**

7 LB Pilsen Light LME
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**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**

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**Aroma**

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**Flavor**

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**Overall**

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