



BEER & WINE MAKING
— SUPPLIES —
AUSTIN, TEXAS

SoCo Homebrew
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Recipe Name: SoCo Yellow Bells Juicy IPA (NEIPA)

Recipe Type: **All Grain**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.062

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.014

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 6.4%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 59.5

SRM (Color): 5.4

Grains Included in this Kit:

5 LB 2 Row Malt
4.75 LB Golden Promise Malt
8 oz Aromatic Malt
8 oz Carafoam
2 LB Flaked Barley

Extract Or Other Sugars in this Kit:

Hops Included in this Kit:

0.25 oz CTZ Hops added with 60 minutes left in boil
0.25 oz Citra Hops with 15 minutes left in boil
0.25 oz CTZ Hops with 15 minutes left in boil
0.5 oz Citra Hops with 5 minutes left in boil
0.25 oz CTZ Hops with 5 minutes left in boil
1.25 oz CTZ Hops steep/whirlpool for 20 minutes
1.25 oz Citra Hops steep/whirlpool for 20 minutes
1 oz Citra Hops dry hop for 5 days in secondary
1 oz CTZ 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