



Recipe Name: SoCo Yellow Bells Juicy IPA (NEIPA)

Recipe Type: **Partial Mash**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.061

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.012 – 1.015

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 6.4%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 45.3

SRM (Color): 4.2

Grains Included in this Kit:

1 LB Golden Promise Malt
6 oz Crystal 10L Malt
1.5 LB Flaked Barley

Extract Or Other Sugars in this Kit:

6 LB Pilsen Light LME
1 LB Pilsen Light DME

Hops Included in this Kit:

0.25 oz CTZ Hops add with 60 minutes left in boil
1 oz Citra Hops add with 15 minutes left in boil
0.25 oz CTZ Hops add with 15 minutes left in boil
1 oz Citra Hops whirlpool at 170°F for 15 minutes
1.5 oz CTZ Hops whirlpool at 170°F for 15 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)

Lallemand LalBrew® Verdant IPA Yeast (Dry)
CellarScience Hazy IPA Yeast (Dry)
Fermentis Safbrew S-33 (Dry)
Community Cultures (Texas) Fogbow Juicy IPA (NEIPA) Yeast (Liquid)
Wyeast: 1318 London Ale III (liquid yeast)
White Labs WLP067 Coastal Haze Ale Yeast Blend (Liquid)
Omega: OYL-052 DIPA Ale (liquid yeast)

Notes About My Beer:

Appearance

Aroma

Flavor

Overall
