



BEER & WINE MAKING
— SUPPLIES —
AUSTIN, TEXAS

SoCo Homebrew
www.socohomebrew.com
info@socohomebrew.com
(512) 428-6564

Recipe Name: Whole Lotta Citrus Juicy IPA (NEIPA)

Recipe Type: **Partial Mash**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.065

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.015

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 6.6%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 35.7

SRM (Color): 4.4

Grains Included in this Kit:

4 oz Golden Promise Malt
2 LB Flaked Wheat

Extract Or Other Sugars in this Kit:

8 LB Pilsen Light LME

Hops Included in this Kit:

0.25 oz Citra Hops added a First Wort Hops
0.75 oz Citra Hops steep/whirlpool for 15 minutes
1 oz Galaxy Hops steep/whirlpool for 15 minutes
1 oz Mosaic Hops steep/whirlpool for 15 minutes
3 oz Citra Hops dry hop for 5 days in secondary
2 oz Mosaic Hops dry hop for 5 days in secondary
2 oz Galaxy 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
