



AMERICAN HOMEBREWERS ASSOCIATION®

**BIG BREW** MAY 4 2024



## RECIPE

### Jabba Juice Hazy IPA

*This recipe is courtesy of Big Brew 2024 sponsors Lallemand Brewing.*

This New England-style hazy IPA will transport you to a galaxy far, far away. The combination of Comet, Eclipse, and Galaxy dry hop additions bring notes of sweet citrus, peach, and passionfruit that will tickle your palette like the gentle hum of a lightsaber.



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**Yield:** 5 US gal. (18.9 L)

**ABV:** 6.6%

**IBU:** 30

**SRM:** 2-4

**OG:** 1.064 (15.7°P)

**FG:** 1.014 (3.6°P)

### Ingredients

If these specific malts/hops/yeasts aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

#### Malts

- 9.5 lb. (4.3 kg) Pilsner (2-row) malt
- 1 lb. (0.45 kg) Flaked Oats
- 1 lb. (0.45 kg) Oat malt

#### Hops

- 0.5 oz. (14 g) Comet hops, 11% a.a. (60 min)
- 1 oz. (28 g) Citra hops, 11% a.a. (10 min)
- 1 oz. (28 g) Citra hops, 11% a.a. (0 min)
- 1 oz. (28 g) Comet hops, 11% a.a. (dry hop)
- 1 oz. (28 g) Eclipse hops, 16% a.a. (dry hop)
- 2 oz. (57 g) Galaxy hops, 14% a.a. (dry hop)

#### Yeast

- LalBrew Verdant IPA™ yeast

#### Directions

Mash grains for 1 hour at 153°F (67°C). Boil 60 minutes, adding hops as indicated. Mash out at 167°F (75°C) for 10 minutes. Ferment at 68°F (20°C). On the third day of primary fermentation, add the dry hop additions for ~5 days. Package and enjoy.

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