

Krushin Citra - 4.9%

Hazy IPA (New England / NEIPA)
Author: The Malt Miller

Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.66
Colour : 8 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.049
Final Gravity : 1.012

Fermentables (1.31 kg)
781 g - Extra Pale Malt 3 EBC (59.6%)
^ The Malt Miller (UK) MAL-00-057
244 g - Oats Malted 3 EBC (18.6%)
244 g - Vienna Malt 7.8 EBC (18.6%)
^ Get 'er Brewed (NI) GEB2133
42 g - Dextrin Malt 3 EBC (3.2%)

Hops (52 g)
60 min - 3.4 g - Hallertau Magnum - 14% (24 IBU)

Hop Stand
10 min hopstand @ 80 °C
10 min - 9.7 g - Citra (T90) - 13% (5 IBU)
^ The Malt Miller (UK) HOP-05-003
10 min - 9.7 g - Krush™ (HBC 586) - 11.1% (4...)

Dry Hops
3 days - 14.6 g - Citra (T90) - 13%
^ The Malt Miller (UK) HOP-05-003
3 days - 14.6 g - Krush™ (HBC 586) - 11.1%

Miscellaneous
Mash - 4.16 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.49 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.28 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.97 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1.217 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

Yeast
0.6 pkg - WHC Lab Saturated Saturated

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.93 L
Sparge Water : 5.21 L
Boil Time : 60 min
Total Water : 9.14 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile
01 Ale + Conditioning
20 °C - 14 days - Primary
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 84 Mg 5 Na 24 Cl 133 SO 75 HCO 17

SO/Cl ratio: 0.6
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Krushin Citra

Recipe Notes

Target: ABV = 5.1%, IBU = 22, OG = 1.051, FG = 1.012.

Recommended Yeast: Choose either WHC Mango Madness or WHC Saturated
Fermentation temperature/steps: Mango Madness 30 C., Saturated 20 C.

Use ProMix yeast nutrient and kettle fining mix in the last 10 minutes of the boil.

<https://www.themaltmiller.co.uk/product/krushing-citra-23-litre-all-grain-recipe-kit/>