

Citra APA - 4.3%

Hazy IPA (New England / NEIPA)
Author: Colliefish@homebrewinguk.com

Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.64
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.044
Final Gravity : 1.011

Fermentables (1.15 kg)
1.025 kg - Pale Ale Finest Maris Otter 5 EBC...
68 g - Oats Malted 4 EBC (5.9%)
57 g - BEST Chit Malt 2.5 EBC (5%)

Hops (73 g)
30 min - 1.3 g - Magnum - 10% (5 IBU)
10 min - 2.2 g - Citra - 12% (6 IBU)

Hop Stand
20 min hopstand @ 80 °C
20 min 80 °C - 22.4 g - Citra - 12% (17 IBU)

Dry Hops
Day 7 - 26.9 g - Citra - 12%
Day 7 - 20.2 g - Mosaic - 12%

Miscellaneous
Mash - 5.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.3 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.84 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.85 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.2 pkg - mango madness.

Cells
4 million cells / ml

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

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

Mash Water : 3.45 L
Sparge Water : 5.53 L
Boil Time : 60 min
Total Water : 8.98 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
High fermentability
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile
Ale
34 °C - 0.69 Bar - 4 days - Primary
14 °C - null Bar - 2 days - dry hop
1 °C - null Bar - 3 days - crash

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 100 Mg 11 Na 16 Cl 154 SO 93 HCO 17

SO/Cl ratio: 0.6
Mash pH: 5.34
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: