

Citra Black IPA

an All Grain Specialty Beer by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
6.5 kg	2-Row (US)	Mash
250.0 g	Caramel/Crystal 120L (US)	Mash
220.0 g	Black Patent (UK)	Late Boil
150.0 g	Chocolate (UK)	Late Boil
150.0 g	Caramel/Crystal 75L (US)	Mash

Hops

Amount	Hop	Time
35.0 g	Citra (US)	90 min
30.0 g	Citra (US)	10 min
30.0 g	Citra (US)	5 min
150.0 g	Citra (US)	3 days
35.0 g	Citra (US)	15 min

Yeasts

Name	Lab/Product
Safale US-05	Fermentis US-05
Safale S-04	Fermentis S-04

Extras

Amount	Name	Time
1.0 each	Whirlfloc Tablet	10.0 min
1.0 each	Yeast Nutrient (Wyeast)	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.074	1.011	76
ABV	Color	Balance

8.3%

34 SRM

Very Bitter ↑