

Wheat Citra/Amarillo Session IPA

an All Grain **American IPA** by **Cavemen Brewing**

Fermentables

Amount	Fermentable	Use
2.0 kg	Wheat Malt (DE)	Mash
1.6 kg	2-Row (US)	Mash
400.0 g	Biscuit (BE)	Mash
200.0 g	Torrified Wheat	Mash
100.0 g	Caramel/Crystal 75L (US)	Mash

Hops

Amount	Hop	Time
20.0 g	Citra (US)	60 min
50.0 g	Citra (US)	7 days
42.5 g	Amarillo (US)	7 days
50.0 g	Citra (US)	10 min
42.5 g	Amarillo (US)	10 min

Yeasts

Name	Lab/Product
Vermont Ale	The Yeast Bay

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.044 ↓	1.010 ↓	33 ↓
ABV	Color	Balance
4.6% ↓	7 SRM	Bitter