

Northern Brewer - Kama Citra v2 - 5.3%

American IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 40 (Tinseth)
 BU/GU : 0.8
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.050
 Final Gravity : 1.010

Fermentables (1.26 kg)

1.027 kg - Pilsen Malt 2.7 EBC (81.7%)
 ^ The Malt Miller (UK) MAL-00-002
 230 g - Aromatic Malt 50 EBC (18.3%)
 ^ The Malt Miller (UK) MAL-04-000

Hops (23.3 g)

60 min - 7 g - Cascade (T90) - 6.5% (22 IBU)
 ^ The Malt Miller (UK) HOP-05-005
 20 min - 2 g - Cascade (T90) - 6.5% (4 IBU)
 ^ The Malt Miller (UK) HOP-05-005
 10 min - 4.3 g - Citra - 13.8% (12 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

10 min hopstand @ 80 °C
 10 min 80 °C - 2.5 g - Citra - 13.8% (1 IBU)

Dry Hops

3 days - 5 g - Citra - 13.8%
 3 days - 2.5 g - Cascade (T90) - 6.5%

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.17 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis Safale American US-05
 ^ Lot # 52300 0623 225
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 3.77 L
 Sparge Water : 5.32 L
 Boil Time : 60 min
 Total Water : 9.09 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.9 °C - Strike Temp
 66.7 °C - 75 min - Temperature
 75.5 °C - 10 min - Mash out

Fermentation Profile

Ale
 20 °C - 10 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5
 Mash pH: 5.39
 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:

Northern Brewer - Kama Citra v2

Recipe Notes

Target: ABV = , IBU = 40, EBC = 15, OG = 1.050
Adapted the grain bill for local availability.