

Citra IPA - 6.2%

American IPA

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Type: All Grain

IBU : 45 (Tinseth)
 BU/GU : 0.78
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045
 Original Gravity : 1.058
 Final Gravity : 1.011

Fermentables (1.45 kg)

1.236 kg - Maris Otter 5.5 EBC (85%)
 ^ The Malt Miller (UK) MAL-00-038
 193 g - Munich Malt 21 EBC (13.3%)
 ^ The Malt Miller (UK) MAL-00-077
 25 g - Crystal Malt 150 EBC (1.7%)
 ^ The Malt Miller (UK) MAL-01-008

Hops (35.5 g)

60 min - 3.7 g - Citra - 13.8% (24 IBU)
 ^ Worchester Hop Shop (UK)
 15 min - 5 g - Citra - 13.8% (17 IBU)
 ^ Worchester Hop Shop (UK)

Hop Stand

10 min hopstand @ 80 °C
 10 min 80 °C - 7.3 g - Citra - 13.8% (4 IBU)

Dry Hops

Day 12 - 19.5 g - Citra - 13.8%

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.24 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 4.36 L
 Sparge Water : 4.92 L
 Boil Time : 60 min
 Total Water : 9.28 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (75 min)
 72.1 °C - Strike Temp
 66 °C - 75 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

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: 5.4
 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:

Recipe Notes

Citra IPA

Recipe Notes

Target: ABV = 6 %, IBU = 45, OG = 1.058, FG = 1.012.
<https://www.themaltmiller.co.uk/product/citra-ipa-231/>