

## Northern Brewer - Kama Citra - 5.3%

### American IPA

Author: Northern Brewer Homebrew Supply

Type: All Grain

IBU : 40 (Tinseth)  
 BU/GU : 0.81  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.050  
 Final Gravity : 1.010

### Fermentables (1.25 kg)

1.15 kg - Pilsen Malt 2.7 EBC (92%)  
 ^ The Malt Miller (UK) MAL-00-002  
 100 g - Aromatic Malt 50 EBC (8%)  
 ^ The Malt Miller (UK) MAL-04-000

### Hops (23.3 g)

60 min - 7 g - Cascade (T90) - 6.5% (23 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%

### 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 : 3.75 L  
 Sparge Water : 5.33 L  
 Boil Time : 60 min  
 Total Water : 9.08 L



10 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 - 7 min - Mash out

### Fermentation Profile

Ale  
 20 °C - 10 days - Primary

### 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

Target: ABV = , IBU = 40, EBC = 15, OG = 1.050