

Brü It Yourself | All Citra, No Brakes Session IPA - 5.1%

Specialty IPA

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Type: All Grain

IBU : 48 (Tinseth)
 BU/GU : 1.1
 Colour : 4 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.041
 Total Gravity : 1.044
 Final Gravity : 1.005

Fermentables (1.05 kg)

1.047 kg - Pale Malt (2 Row) US 1.8 EBC (100%)
 35 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (44.1 g)

60 min - 2.2 g - Citra - 13.5% (16 IBU)
 20 min - 7.5 g - Citra - 13.5% (32 IBU)

Hop Stand

0 min 90.2 °C - 19.1 g - Citra - 13.5%

Dry Hops

3 days - 15.3 g - Citra - 13.5%

Miscellaneous

Mash - 0.79 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.49 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.49 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.1 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Omega Lutra Kveik OYL-071

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

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

Mash Water : 3.14 L
 Sparge Water : 5.75 L
 Boil Time : 60 min
 Total Water : 8.89 L



4 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Single Infusion BrewZilla
 71 °C - Strike Temp
 65 °C - 60 min - Mash In

Fermentation Profile

Kveik (Example)
 26.7 °C - 14 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: 5.4
 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

Water Profile: Ca 78 | Mg 6 | Na 6 | SO4 116 | Cl 54