

Citra IPA SMaSH - 5%

American IPA

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Type: All Grain

IBU : 52 (Tinseth)
 BU/GU : 0.98
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
 Original Gravity : 1.054
 Final Gravity : 1.016

Fermentables (1.32 kg)

1.32 kg - Maris Otter 5.5 EBC (100%)
 ^ The Malt Miller (UK) MAL-00-038

Hops (43.6 g)

30 min - 5.2 g - Citra - 12.1% (23 IBU)
 ^ The Malt Miller (UK) HOP-05-003
 20 min - 5.2 g - Citra - 12.1% (18 IBU)
 ^ The Malt Miller (UK) HOP-05-003
 10 min - 5.2 g - Citra - 12.1% (11 IBU)
 ^ The Malt Miller (UK) HOP-05-003

Dry Hops

5 days - 28 g - Citra - 12.1%

Miscellaneous

Mash - 0.81 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 - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.19 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - White Labs Pacific Ale WLP041

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

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

Mash Water : 3.96 L
 Sparge Water : 5.19 L
 Boil Time : 60 min
 Total Water : 9.15 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

Ale
 19 °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: 5.38

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

Target: ABV = 5.5 %, IBU = 44.6, OG = 1.056, FG = 1.014.
 Changed 0 days dry hopping to 5 days.