



# Citra IPA

Method: **All Grain**  
 Style: **American IPA**  
 Boil Time: **60 min**  
 Batch Size: **14 liters** (*fermentor volume*)  
 Boil Size: **16 liters**  
 Boil Gravity: **1.053** (*recipe based estimate*)  
 Efficiency: **75%** (*brew house*)

Original Gravity: **1.060**      Final Gravity: **1.012**      ABV (standard): **6.33%**  
 IBU (tinseth): **58.26**      SRM (morey): **11.7**

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
1.35 kg	United Kingdom - Maris Otter Pale	38	3.75	36.5%
1.35 kg	American - Pale Ale	37	3.5	36.5%
0.65 kg	American - Munich - Light 10L	33	10	17.6%
0.35 kg	United Kingdom - Crystal 50L	34	50	9.5%
<b>3.7 kg</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
20 g	Citra	Pellet	12	Boil	60 min	42.48
15 g	Citra	Pellet	12	Boil	10 min	11.55
10 g	Citra	Pellet	12	Boil	5 min	4.23
30 g	Citra	Pellet	12	Dry Hop	5 days	

## Hops Summary

Amount	Variety	Type	AA
75 g	Citra	Pellet	12
<b>75 g</b>	<b>Total</b>		

## Mash Guidelines

Amount	Description	Type	Temp	Time
10 L		Infusion	55 C	20 min
10 L		Infusion	68 C	30 min
10 L		Infusion	75 C	20 min
6 L		Sparge	78 C	--
Starting Mash Thickness: 2.5 L/kg				

## Yeast

Fermentis / Safale - American Ale Yeast US-05  
**Attenuation (avg):** 81%      **Flocculation:** Medium  
**Optimum Temp:** 12.2 - 25 °C      **Starter:** No  
**Fermentation Temp:** 18 °C      **Pitch Rate:** -

*This recipe is not shared.*

*Last Updated: 2017-12-21 17:00 CET*