

Citra IPA



Category:
Subcategory: Untitled Style

Author:

Kettle Volume: 12.46 gal @ 212 °F (1.064) Efficiency: 70.0%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal @ 68 °F (1.070)

Ingredients:

26.0 lb (85.2%) Premium 2-Row Malt; Great Western - added during mash
1.0 lb (3.3%) American Munich - added during mash
1.0 lb (3.3%) Light Carastan® Malt; Bairds Malt - added during mash
0.5 lb (1.6%) Pacific Northwest Wheat - added during mash
2.0 lb (6.6%) Corn Sugar - added during mash
2 oz (33.3%) Citra™ (12.0%) - added during boil, boiled 60 m
1 oz (16.7%) Citra™ (12.0%) - added during boil, boiled 30 m
1 oz (16.7%) Citra™ (12.0%) - added during boil, boiled 10 m
2 oz (33.3%) Citra™ (12.0%) - added dry to primary fermenter
1 ea Fermentis US-05 Safale US-05

Style:

Recipe	Guideline	
Original Gravity: 1.070	1.000 - 1.100	
Terminal Gravity: 1.017	1.000 - 1.100	
Color: 7.18 SRM	0.0 - 50.0	
Alcohol: 6.88%	0.0% - 10.0%	
Bitterness: 63.7	0.0 - 50.0	

Analysis:

Efficiency: 70.0%
Kettle Gravity: 1.064
Original Gravity: 1.070

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.7%	Alcohol: 19.39 g	133.77 kcal
Terminal Extract: 1.017	1.027	Carbs: 24.28 g	92.25 kcal
		Protein: 1.7 g	6.8 kcal
% Alcohol: 6.88% ABV	5.37% ABW		Total: 232.82 kcal