

CITRA IPA

Single-Hop India Pale Ale



DESCRIPTION

This popular West-coast-style IPA bursting with tropical fruit flavors and aromas from a full six ounces of Citra hops. The hop bitterness is balanced by a soft malty backbone and finished with a clean US-05 yeast. This beer is a year round favorite.

ABV 5.5% | IBU 60 | SRM 6 | OG 1.062 | FG 1.018

FERMENTABLES

7 lbs. Extra-light liquid malt extract (LME)
1 lb. Extra-light dry malt extract (DME)

STEEPING GRAINS

1 lb. Crystal 15L malt
8 oz. Munich malt

HOPS

6 oz. Citra pellet hops

YEAST

Safale US-05 dry yeast

OTHER

1 Grain steeping bag
6 Hop steeping bags
1 Whirlfloc tablet (optional kettle finings)
4 oz. Dextrose (corn sugar) - priming sugar for bottling

ON BREW DAY

1. Heat 2.5 gallons of good quality water to 160°F.
2. Turn off heat source and steep crushed grains in steeping bag for 20-30 min.
3. Remove grains, allow to drain and discard.
4. Add malt extract and stir to dissolve. The liquid is now called **“wort.”** Bring liquid to a boil, watching carefully for boil overs.

DURING THE BOIL

A standard hop schedule tells you when to add your hops to the kettle throughout the one hour boiling time. Hops added “@ 60 min.” are boiled for the entire hour. Hops added “@ 15 min.” are added when there are 15 minutes remaining in the boil. Use 1 oz. of hop pellets per steeping bag and tie a knot at the top, allowing as much room as possible for the hops to

expand inside the bag, this is done both during the boil and dry-hopping steps.

HOP & SPECIAL INGREDIENT SCHEDULE

- 1 oz. Citra pellet hops @ 60 min.
 - 1 oz. Citra pellet hops @ 15 min.
 - 1 Whirlfloc tablet @ 15 min.
 - 2 oz. Citra pellet hops @ 5 min.
 - 2 oz. Citra pellet hops @ dry-hop 5-6 days
5. Chill wort to under 100°F as fast as possible (If you do not have a wort chiller, set the kettle in an ice bath).
 6. While the wort is chilling, sanitize fermenting equipment, carboy, stopper, airlock, funnel, etc.
 7. Add 2.5 gallons of cold, clean water to your fermenter and pour the chilled wort into the fermenter and top off with more cold water as needed to reach 5 gallons total volume.
 8. Aerate wort by putting a stopper in the carboy and rocking it back and forth for several minutes.
 9. Take a specific gravity reading using a triple scale hydrometer. The reading should be 1.062 +/- 1-2 points. Record the number as your OG (original gravity).
 10. Pitch your yeast when the wort is at the appropriate temperature for your yeast (65-70°F). Fill airlock with water or sanitizer to the fill line and seal fermenter.
 11. After primary fermentation has completed (5-7 days) transfer beer to secondary fermentation vessel and add dry hops.

PRIMARY FERMENTATION

You will begin to see activity in the fermenter within 24 hours. A foamy cap will develop on the top of the beer and bubbles will escape through the airlock. Over the next several days the activity will begin to slow down. Primary fermentation typically lasts one week.

BOTTLING AND BEYOND

Fermentation is finished when the specific gravity reads 1.018 +/- 1-2 points, but timing at this stage is flexible. Record this number as your FG (finishing gravity). When you are ready to bottle your beer, make a simple syrup by combing 4 oz. of priming

sugar in a pint of water on the stove. Bring to a boil and simmer for 15 min. Let this cool to room temperature. Sanitize your bottling equipment; bottles, auto-siphon, tubing, bottle filler, and bottle caps. Add the cooled priming sugar solution into the bottling bucket. Siphon your beer into the bottling bucket to mix thoroughly with the sugar. Then siphon the beer into your bottles using the bottle filler and secure the caps. Your beer will be ready to drink after conditioning for two weeks at room temperature (70-74°F is best). Once conditioning is complete place bottles in cool place and/or refrigerate.

If you have any questions about the instructions in this recipe please call us at (503) 232-8793 or email info@fhsteinbart.com