

# KAMA CITRA® SESSION IPA (All Grain)

Official NORTHERN BREWER Instructional Document

Bridging the gap between the classic American Pale Ale and West Coast IPA, Kama Citra is a deliciously decadent session ale bursting with provocative flavors. Kama Citra's enticing and inviting appearance will open one's mind to prolonged sessions of sensual sipping pleasure. Pouring a tantalizing golden-amber, the seductive hop aroma gently gives way to a sturdy, yet flexible malt backbone with a delicate touch of silky caramel that supports the highly suggestive combination of juicy tropical and citrus hop flavor that follows, leading to a satisfying finish. With an O.G. of 1.050 there's no need to deny yourself what you know your heart truly desires: more and more of this undeniably irresistible libation. Indulge your wild side and experience the Kama Citra.

## O.G: 1.050 READY: 6 WEEKS

Suggested fermentation schedule:

- 2 weeks primary, 2 weeks secondary,  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 9 lbs. Rahr 2-Row
- 1 lb. Caramel 40

## BOIL ADDITIONS & TIMES

- 0.5 oz Centennial (60 min)
- 1 oz Cascade (20 min)
- 1 oz Cascade (10 min)
- 2 oz Citra (Flame out -10 minute hop stand)
- **DRY HOPS** – Add to secondary fermenter one to two weeks before bottling day
- 1 oz Citra
- 1 oz Cascade

## YEAST

- **DRY YEAST (DEFAULT):**  
Safale US-05 Ale Yeast.  
Optimum temp: 59-75° F
- **LIQUID YEAST OPTIONS**  
Wyeast 1272 American Ale II.  
Optimum temp: 60-72° F  
White Labs WLP051 California V.  
Optimum temp: 66-70° F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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- 1 oz Cascade (20 min)
- 1 oz Cascade (10 min)
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