

BEERSMITH RECIPE

CITRA DOUBLE IPA (CLONE) All-Grain

O.G: 1.073 READY: 6 WEEKS

FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

6.0 Gal

MASH

- 13.78 lbs Rahr 2-row
- 0.77 lbs Carapils
- 0.77 lbs Caramel 10L
- 0.77 lbs Munich Malt
- 0.38 lbs Honey Malt
- 0.37 lbs White Wheat Malt

HOPS

- 1 oz Nugget
- 7 oz Citra
- 1.5 oz Amarillo

YEAST

- White Labs WLP001 California Ale

*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 1 whirlfloc Tablet

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 168°F 10 min

BOIL ADDITIONS & TIMES

- 1 oz Nugget 60 min
- 1 oz Citra 30 min
- 1 oz Citra 15 min
- 1 Whirlfloc Tablet 15 min*
- 1 oz Citra 10 min
- 1 oz Citra 5 min

DRY HOPS

- 1.25 oz Citra 12 days
- 0.5 oz Amarillo 12 days
- 0.75 oz Citra 9 days
- 1 oz Amarillo 6 days
- 1 oz Citra 3 days

YEAST

- White Labs WLP001 California Ale
Optimum Temperature: 68°- 73°F