

Citra SMaSH IPA

American IPA (14 B)

Type: All Grain
Batch Size: 5.45 gal
Boil Size: 7.96 gal
Boil Time: 75 min
End of Boil Vol: 6.19 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 02 Jul 2014
Brewer:
Asst Brewer:
Equipment: Ross' 10 Gal Kettle - BIAB
Efficiency: 72.00 %
Est Mash Efficiency: 78.6 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
1.00 Items	campden tablet (Mash 0.0 mins)	Water Agent	1	-
12 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	2	100.0 %
1.00 oz	Citra [12.00 %] - Boil 60.0 min	Hop	3	49.7 IBUs
56.68 Items	Bottle Caps (Boil 10.0 mins)	Other	4	-
1.00 Items	Wort Chiller (Boil 10.0 mins)	Other	5	-
0.25 tsp	Irish Moss (Boil 5.0 mins)	Fining	6	-
1.00 oz	Citra [12.00 %] - Steep/Whirlpool 0.0 min	Hop	7	0.0 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	8	-
1.00 oz	Citra [12.00 %] - Dry Hop 2.0 Days	Hop	9	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.060 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 6.4 %
Bitterness: 40.0 IBUs
Est Color: 5.1 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: BIAB, Light Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 12 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 35.37 qt of water at 157.1 F	150.0 F	60 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a light body beer profile.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.93 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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