

Citra IPA - All Grain Kit - Robobrew V3 35L

Created Saturday January 21st 2023



Water 'N' Wine Stellarton

Method: **All Grain** Style: **American IPA** Boil Time: **60 min** Batch Size: **23 liters** (fermentor volume)

Pre Boil Size: **27.36 liters** Post Boil Size: **24.09 liters** Pre Boil Gravity: **1.055** (recipe based estimate)

Post Boil Gravity: **1.063** (recipe based estimate) Efficiency: **72%** (brew house) Calories: **206 calories** (Per 12oz)

Carbs: **17.9 g** (Per 12oz)

Original Gravity: **1.063** Final Gravity: **1.011** ABV (standard): **6.8%** IBU (tinseth): **69.0** SRM (morey): **7.0** Mash pH: **5.7** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
0.50 kg	American - Carapils (Dextrine Malt)		33	1.8	7.4%
0.25 kg	Caramel / Crystal 60L		34	60	3.7%
6 kg	Canadian - Pale 2-Row		36	1.75	88.9%

6.75 kg / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Citra		Pellet	11	Boil	60 min	32.77	25%
1 oz	Citra		Pellet	11	Boil	30 min	25.18	25%
1 oz	Citra		Pellet	11	Boil	5 min	6.53	25%
1 oz	Citra		Pellet	11	Whirlpool at 82 °C	20 min	4.47	25%

4 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
4 oz	Citra (Pellet)		68.95	100%

4 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
23.62 L		Strike	67 °C	60 min
9.35 L		Sparge	76 °C	15 min

Starting Mash Thickness: 2.5 L/kg

Other Ingredients

Amount	Name	Cost	Type	Use	Time
0.50 each	Whirlfloc		Other	Boil	15 min.

Yeast

Fermentis - Safale - American Ale Yeast US-05

Amount: 1 Each Cost: Attenuation (avg): 81% Flocculation: Medium

Optimum Temp: 12 - 25 °C Starter: No

Fermentation Temp: 18 °C Pitch Rate: 0.35 (M cells / ml / ° P) 124 B cells required

Priming

CO₂ Level: 4.04 Volumes

Target Water Profile Balanced Profile

Ca⁺² 0

Mg⁺² 0

Na⁺ 0

Cl⁻ 0

SO₄⁻² 0

HCO₃⁻ 0

Quick Water Requirements

Water	Liters
Strike water volume at mash thickness of 2.5 L/kg (includes 6.7 L addition) (equipment estimates 23.6 L)	23.6
Grain absorption losses	-5.6
Remaining sparge water volume	9.3
Pre boil volume	27.4
Boil off losses	-2.8
Hops absorption losses (first wort, boil, aroma)	-0.4
Post boil Volume	24.1
Kettle losses	-1
Hops absorption losses (whirlpool, hop stand)	-0.1
Going into fermentor	23
Total:	33
Equipment Profile Used:	Brewzilla 35L