

# Citra IPA - Partial Mash Kit - Robobrew V3 35L

## Beer Stats

Efficiency: **72%** *(brew house)*  
Method: **Partial Mash**  
Pre Boil Gravity: **1.053** *(recipe based estimate)*  
Boil Time: **60 min**  
Style: **American IPA**  
Post Boil Gravity: **1.060** *(recipe based estimate)*  
Batch Size: **23 liters** *(fermentor volume)*

Original Gravity:	<b>1.060</b>	Final Gravity:	<b>1.009</b>	ABV (standard):	<b>6.7%</b>
		IBU (tinseth):	<b>70.6</b>	SRM (morey):	<b>7.5</b>
Mash pH	<b>5.2</b>	Cost	<b>n/a</b>		



## Setup

---

- Double check that all ingredients are on hand.
- Ensure all equipment is on hand (hydrometer, sanitizer, fuel, fermentor, kettle, air lock, hops bags, hoses, funnel, towel, etc).
- This recipe calls for 25.2 L of water given the recipe and your equipment profile.
- Clean workspace and setup equipment.
- Begin heating strike water in main cook pot. (175F / 79C is general target temp)
- Add brewing salts as recipe calls for or to style.
- Weigh out and mill grains if not already milled.
- Prepare hops additions.
- Take yeast out of fridge if using liquid ale yeast.

## Mash

---

- When strike water is ready, submerge grain bag and begin mash.
- Place lid on kettle and ensure temperature is maintained.
- Mash complete, remove grain bag from kettle.

## Boil

---

- Fill kettle to a pre-boil volume of 27.4 L.
- Set kettle to high heat.
- Add dry / liquid malt extract to kettle.
- Prepare for boil, watch for boil over.
- Start boil timer, set for 60 minutes.
- Add 1 oz of Citra at 60 min.
- Add 1 oz of Citra at 30 min.
- Add 0.5 each of Whirlfloc at 15 min.
- Begin sanitizing counterflow chiller and hoses at 10 min.
- Begin sanitizing lid of kettle at 10 min.
- Add 1 oz of Citra at 5 min.

- Boil complete. Flame out.
- Whirlpool 1 oz of Citra for 20 min at 82 °C.

### **Finish**

---

- Cool wort down to ~64 °F / 18 °C.
- Sanitize primary fermenter, cork, air lock, aeration stone/hose, funnel, wine thief.
- When wort is cooled to ~64 °F / 18 °C, transfer wort into fermenter.
- Top off fermenter with water to desired batch size.
- Aerate wort by shaking, rocking, splashing, or with aeration stone.
- Take gravity reading (Expected 1.060).
- Pitch yeast.
- Fit with airlock or blow off tube for high gravity or dark beers.
- Move fermenter to temperature stable area protected from light.
- Clean up equipment.