

Citra IPA - Partial Mash Kit - Robobrew V3 35L

Created Saturday January 21st 2023



Water 'N' Wine Stellarton

Method: **Partial Mash** 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: **1.053** (recipe based estimate)

Post Boil Gravity: **1.060** (recipe based estimate) Efficiency: **72%** (brew house) Calories: **196 calories** (Per 12oz)

Carbs: **16 g** (Per 12oz)

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

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
0.50 kg	American - Carapils (Dextrine Malt)		33	1.8	10.5%
0.25 kg	Caramel / Crystal 60L		34	60	5.3%
3 kg	Liquid Malt Extract - Light		35	4	63.2%
800 g	Corn Sugar - Dextrose		42	0.5	16.8%
200 g	Dry Malt Extract - Light		42	4	4.2%

4.75 kg / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Citra		Pellet	11	Boil	60 min	33.58	25%
1 oz	Citra		Pellet	11	Boil	30 min	25.8	25%
1 oz	Citra		Pellet	11	Boil	5 min	6.69	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)		70.54	100%

4 oz / \$ 0.00

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) 119 B cells required

Priming

CO₂ Level: 4.04 Volumes

Target Water Profile Balanced Profile

$\text{Ca}^{+2} \text{ } 0$ $\text{Mg}^{+2} \text{ } 0$ $\text{Na}^{+} \text{ } 0$ $\text{Cl}^{-} \text{ } 0$ $\text{SO}_4^{-2} \text{ } 0$ $\text{HCO}_3^{-} \text{ } 0$

Quick Water Requirements

Water	Liters
Heat water added to kettle (equipment estimates 25.2 L)	25.2
Grain absorption losses (steeping)	-0.6
Volume increase from sugar/extract (early additions)	2.8
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
<p>WARNING: Kettle losses > 2% detected which throw off OG calculation for extract/partial mash recipes in batch target 'fermentor' mode. Solution: Reduce kettle losses, misc losses and hops absorption in equipment profile, OR set batch target to 'kettle' and do a full wort boil. See batch target FAQ.</p>	
Total:	25.2
Equipment Profile Used:	Brewzilla 35L