



Hocus Pocus Citra Mosaic IPA (All Grain)



Dim the lights, wave your hands over that crystal ball, utter those two enchanted words—and wait for the magic to happen.... But hocus and pocus are not the spellbinding words spoken here. We're talking Citra and Mosaic, and these two magical hops go together like yin and yang, pork chops and applesauce, and bubblegum on the bottom of your shoe! This deep-golden IPA is like a roll-call of good taste in your glass, with the citrus, lime, grapefruit and passionfruit of Citra frolicng with the fresh pine, blueberry, mango and citrus of Mosaic to massage your tastebuds with a magical melange of deliciousness! So turn that tarot card and roll them bones of divination, for in your future we see a frosty pint of Citra and Mosaic hocus pocus!

Just the Facts, Ma'am:

BJCP Style: 21A. American IPA
Recipe Size: 5 Gallons
Efficiency: 75%
Original Specific Gravity: 1.066 - 1.070
Final Specific Gravity: 1.012 - 1.016
Alcohol by Volume: 7.0%
Color: 6 SRM (A Magical Deep-Golden!)
International Bittering Units: 55
Yeast Starter: Recommended
Secondary: Recommended
Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:
7.7 lbs American 2-Row Malt (Crushed)
2.9 lbs Vienna Malt (Crushed)
5 oz Light Caramel Malt (Crushed)
4 oz Cara Blonde Malt (Crushed)
1 lb Dextrose Sugar (Add to beginning of boil)

Hops: (Please See [Note 2](#) for Scheduled Hop Additions)
1 oz Polaris
3 oz Citra
3 oz Mosaic

Yeast:
Liquid Yeast: Wyeast 1056 American Ale Yeast
Or
Dry Yeast: Safale US-05 Yeast or Lalbrew BRY-97 West Coast Dried Ale Yeast

Brewing Supplies & Flavors:
5 oz Priming Sugar

- Note 1: This recipe begins with an initial volume of 5 gallons of wort in the primary fermenter, but due to the massive amount of finishing hops added, you can expect to finish with less than 5 gallons of finished beer.
- Note 2: The total boil time is 60 minutes. This recipe uses four different hop additions. Please refer to the boxes on the next page for the hop addition schedule.
- Note 3: Because of the downright insane quantity of hops used in this recipe and the corresponding risk of fermentation foam-over, we recommend using a blow-off tube during the primary fermentation.
- Note 4: At the end of the 60 minute boil, add the hops to your brew kettle shown in the **Whirlpool Hops** table below. Let stand for 15 minutes.
- Note 5: When primary fermentation is complete, transfer to a secondary fermenter and add the **Dry Hop** addition in the table below.. Allow the hops to rest for 7 or more days before bottling or kegging.

Liquid Yeast Activation Before Brewing:
If you are fermenting with liquid yeast, you must activate the yeast packet before it is

ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

Bittering Hops		Flavor Hops		Whirlpool Hops		Dry Hop	
Polaris	1 oz	Citra	¼ oz	Citra	¾ oz	Citra	2 oz
		Mosaic	¼ oz	Mosaic	¾ oz	Mosaic	2 oz

Brew Statistics:

Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (/ /) (This Stinks!)

Mash Temperature and Time

