



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 4 WEEKS
1.049	5.0%	65	Fermentation: 2 Weeks
			Bottle Conditioning: 2 Weeks

KAMA CITRA SESSION IPA

Bridging the gap between the classic American Pale Ale and West Coast IPA, Kama Citra is a deliciously decadent session ale bursting with provocative flavors, all captured in a one-of-a-kind beer recipe kit. The Kama Citra Session IPA recipe kit unites hardworking traditionalists Cascade and Centennial with the bold, exotic tropical character of Citra hops. Instead of clashing awkwardly, these spirited hops fall into rare form and flavor in a brew that rushes across the tongue in ripe citrus-fruit bursts. Kama Citra's fresh ingredients combine to bring overwhelming aroma, backed by an uncannily soft malt backbone for a satisfying union of Sessionable and IPA.

KIT INVENTORY

SPECIALTY GRAIN

0.19 lbs Briess Caramel 40L

MALT EXTRACTS

1 lb Golden Light DME

PREMIUM HOPS

3.5g Centennial

7g Cascade

3.5g Cascade

7g Citra

45 min

20 min

10 min

0 min

YEAST

DRY YEAST:**Bru Yeast American Ale**

Optimum Temp: 59° - 72°F

CARBONATION

Northern Brewer

"Fizz Drops"

BEFORE BREW DAY

- Upon arrival, unpack kit.
- Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Contact us if you have any questions or concerns.

YOU WILL NEED

- Homebrewing equipment for brewing 1 gallon batches.
- Boiling kettle (at least 2 gallons capacity).
- Approximately ten 12 oz pry-off beer bottles.

BREWING NOTES

KEY STATS

Brew Day Date: _____

Secondary: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Yeast Strain #: _____

Measured OG: _____ FG: _____

ON BREWING DAY

1. Heat 1.25 gal of water.
2. Pour grain into supplied mesh bag, and tie open end in a knot. Steep for 20 min at 150° - 160°F. Remove bag, drain and discard.
3. Bring to a boil, remove from heat and add **1 lb Golden Light DME**.
4. Bring back to a boil. The mixture is now called "wort", the brewer's term for unfermented beer.
NOTE: Total boil time is 45 min.
 - Add **3.5g Centennial hops** at the start of boil
 - Add **7g Cascade hops** with 20 mins remaining
 - Add **3.5g Cascade hops** with 10 mins remaining
 - Add **7g Citra hops** with 0 mins remaining
5. Cool wort. When 45-minute boil is finished, cool wort to approximately 65-70°F as rapidly as possible. Place the kettle in an ice bath in your sink.
6. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermenter, lid, airlock, etc) along with the yeast pack.
7. Pour the cool wort from the kettle into the fermenter. Leave any thick sludge in bottom of kettle.
8. If needed, add more cold water as needed to bring volume to 1 gal.
9. Aerate wort: Cover the fermenter with the sanitized lid and rock back and forth to splash for a few mins - yeast cells need some oxygen for a healthy fermentation.
10. Add the yeast packet. Use the sanitized scissors to cut open the yeast pack and pour it into the wort in the jug.
11. Seal fermenter. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermenter.
12. Move fermenter to a warm, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

13. **Within 48 hours Active fermentation begins.**
You'll see a cap of foam on the surface of the beer. You may see bubbles in the fermentation lock. The optimum temp. for this beer is 65°-70°F.
14. Fermentation ends. Roughly one to two weeks from Brew Day, fermentation will end - don't be alarmed if it takes a few less or a few more days - brewing is an art as well as a science, and your beer will be fine. When the supply of malt sugars in the wort is depleted the yeast cells begin to go dormant. Bubbles come through the airlock very infrequently or stop entirely, and the cap of foam starts to subside or disappears.

BOTTLING DAY (ABOUT 2 WEEKS AFTER BREWING DAY)

15. Move the fermenter to a table or countertop. Do this early so the yeast and sediment has a chance to re-settle.
16. Sanitize tubing, bottle filler, caps, and bottles.
17. Connect one end of the hose to the fermentor's spigot and the other end to the bottle filler.
18. Add one fizz drop to each of your ten bottles.
19. Open the spigot to start the flow of beer. Depress the bottle filler into the bottom of each bottle and allow it to fill. Leave 1" of head space in each bottle.
20. Cap the bottles. Put a sanitized bottle caps on the filled bottles. Center your bottle capper on the cap and push down on the levers, then release. The cap should be crimped tightly. Repeat until all the bottles are capped.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

21. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
22. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!

WE'VE GOT YOUR BATCH

We're so confident in the quality of our beer kits, we'll replace any kit, anytime, no questions asked.

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