

On 11/20/2016, we brewed a Citra American IPA. More recently we started to preview/simulate brews using an App on my cell phone (android), called: Wort. This is in a way a simulation, we strongly recommend you do this and then brew. The developer hangs out in the Brew Nerds community on G+, you can talk to him directly and is very approachable.

This is a sample after all done brewing, but before fermentation. It looks darker than it is because its mixed with trub. But final color should be light to medium orange, again, it will depend on your exact grains.

pic below, after fermentation is over, which is quick, 5/6 days.



pic below is 1 week after bottling, so 2 weeks after brewing, already very drinkable, dominant grapefruit flavor, nice smell and retention head, carbonation came out great, 3 ounces of priming sugar to 5 gallons of beer was used.



The pic below is beer aged at 2 months, nice and clear.. the dominant grapefruit is pretty much gone, still good beer. These are designed to be enjoyed fresh, as opposed to say Belgians that need a lot more aging time.



Our OG was 1.054, we also used our electric setup here for the first time with this beer.

OG 1.054 // IBU 56 // SRM 6 // Final ABV tbd...

The color of the beer should be light orange, but might vary on the grains that you end up using or substitute for because of availability.

Total water used was 15 gallons for the 10 gallon batch.

Initially this was a 7.5% beer, but we have brewed so many higher gravity beers in the last 2 years and wanted something lighter and more refreshing this time, so about 5 lb of grain was scaled down proportionally for each malt.

**grains:**

- 20 lb Pale Malt - local to our State of Washington
- 1.5 lb Crystal 15 Love
- 1.5 lb Munich Malt

**hops (60 minute boil):**

- 1 ounce Nugget at start of boil - bittering
- 2 ounce Citra - 10 minutes into boil
- 2 ounce Mosaic - 10 minutes into boil
- 1 ounce Citra - 1 minute to end of boil
- 1 ounce Mosaic - 1 minute to end of boil

**You can also** do additional **dry hop** (we didn't):

- 1 ounce Mosaic - dry hop
- 1 ounce Citra - dry hop

## Yeast:

- Wyeast American 1056 ( 1000ml starter 36 hours before )

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