

CitraMO Smash - 7.1%

Author: Lon Robinson

Type: All Grain

IBU : 52 (Tinseth)
BU/GU : 0.79
Color : 6 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.058
Original Gravity : 1.066
Final Gravity : 1.012

Fermentables (12 lb)

12 lb - No19 Floor Malted Maris Otter Malt 2....

Hops (6 oz)

20 min - 0.75 oz - Citra - 13.2% (17 IBU)
10 min - 1 oz - Citra - 13.2% (15 IBU)
5 min - 1.5 oz - Citra - 13.2% (16 IBU)

Hop Stand

20 min hopstand @ 170 °F
20 min 170 °F - 1 oz - Citra - 13.2% (5 IBU)

Dry Hops

2 days - 1.75 oz - Citra - 13.2%

Miscellaneous

Mash - 2.7 g - Calcium Chloride (CaCl2)
Mash - 5.1 g - Epsom Salt (MgSO4)
Mash - 9.9 g - Gypsum (CaSO4)
Mash - 2 ml - Lactic Acid 88%
60 min - Boil - 10 drops - Fermcap-S
10 min - Boil - 1 tsp - Yeast Nutrients

Yeast

1 pkg - Fermentis Safale American US-05

Cells

8 million cells / ml

BrewZilla / RoboBrew 35L

Batch Size : 5.2 gal
Boil Size : 6.49 gal
Post-Boil Vol : 5.69 gal

Mash Water : 6.1 gal
Sparge Water : 1.28 gal
Boil Time : 60 min
Total Water : 7.38 gal

Brewhouse Efficiency: 75%
Mash Efficiency: 78.8%

Mash Profile

High fermentability
156.6 °F - Strike Temp
149 °F - 60 min - Temperature

Fermentation Profile

Ale
68 °F - 14 days - Primary

Water Profile

Reverse Osmosis Water (Hoppy)
Ca 110 Mg 18 Na 8 Cl 51 SO 270

SO/Cl ratio: 5.3
Mash pH: 5.32

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



6 SRM