





CITRA PALE ALE



This single hop pale ale is light gold with a unique and bright citrus flavor reminiscent of tropical fruit that comes from American Citra hops. This pale is light and refreshing and you will swear there is citrus fruit in the beer. A very unique and sessionable beer for those long hot summer days.

Ingredients

American 2-row 3.5 lb 
 Munich I 1 lb
 Cara 20 8 oz
 Light Liquid Malt (LME) 3.75 lb
 Citra Hops 1.5 oz 
 Whirlfloc Tablet 1 pc

Yeast: Wyeast 1056 or Dry US-05

Brew Specs

Style: Pale Ale
 OG: 1.052
 FG: 1.012
 IBU: 35
 ABV: 5.3
 Yield: 5 Gallons

*specs assuming four gallon boil

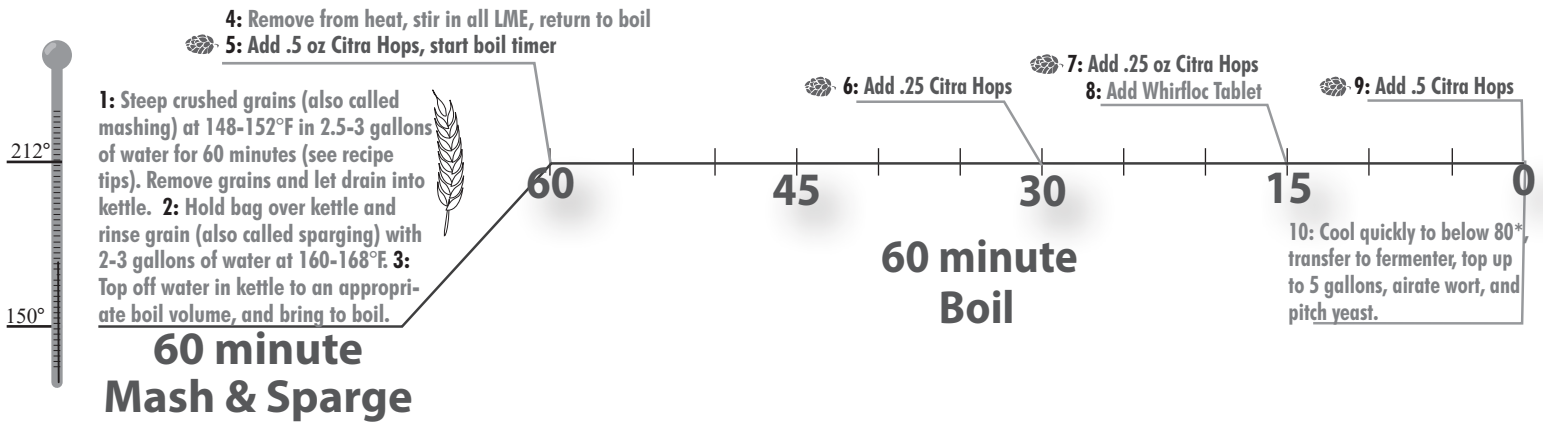
Fermentation

1 Stage Fermentation
 7-14 days at 64°-75°F
OR
2 Stage Fermentation
 Primary: 4-7 days at 64°-75°F
 Secondary: 10-14 days at 64°-75°F
 Bottle and condition at 60°-70°F for 10-30 days or until carbonated.

Recipe Tips

- Temperature control is more important when Partial Mash brewing than with Extract/Grain. Watch temp closely.
- For your mash, if you bring 6.25 qt to 163* and add your grains, you should rest right around 150*. It is important to keep this temperature between 148-152 for 60 minutes. If you have an oven that goes down that low, putting the kettle in there will help keep the temperature stable.
- For extra hop aroma, dry hop with 1/2 to 1 oz of Citra for 7-10 days after primary fermentation is complete.

Brew Schedule



Brewing Notes and Measurements

Brew Date _____	Days in Primary _____	Yeast pitching temp: _____
Measured Original Gravity _____	Days in Secondary _____	Day 1: _____ Day 3: _____ Day 5: _____
Measured Volume in Primary _____	Measured Final Gravity _____	Day 7: _____ Day 10: _____ Day 14: _____
	Date Bottled/Kegged _____	

Other Notes/Tasting Notes
