



CITRA HIGH

Size: 5.0 gal
Efficiency: 82.35%
Attenuation: 92.0%

Original Gravity: 1.084
Terminal Gravity: 1.007
Color: 9.36
Alcohol: 10.21%
Bitterness: 123.9

INGREDIENTS:

10.43 lb (72.4%) 2-Row Brewers Malt - added during mash
2.23 lb (15.5%) Vienna Malt - added during mash
0.5 lb (3.4%) 2-Row Caramel Malt 40L - added during mash
0.25 lb (1.7%) 2-Row Carapils Malt - added during mash
0.54 oz (5.8%) Apollo (17.0%) - added during boil, boiled 60 m
0.71 oz (7.7%) Simcoe (13.0%) - added during boil, boiled 60 m
0.6 oz (6.4%) Simcoe (13.0%) - added during boil, boiled 30 m
0.4 oz (4.3%) Simcoe (13.0%) - added during boil, boiled 15 m
0.7 oz (7.5%) Citra (12.0%) - added during boil, boiled 15 m

1 lb (6.9%) Corn Sugar - added during boil, boiled 10 m
0.8 oz (8.6%) Simcoe (13.0%) - added after boil, steeped 15 m
0.8 oz (8.6%) Citra (12.0%) - added after boil, steeped 15 m
0.79 oz (8.5%) Simcoe (13.0%) - added dry to secondary fermenter, 1st dry hop
1.59 oz (17.0%) Citra (12.0%) - added dry to secondary fermenter, 1st dry hop
0.79 oz (8.5%) Simcoe (13.0%) - added dry to secondary fermenter, 2nd dry hop
1.59 oz (17.0%) Citra (12.0%) - added dry to secondary fermenter, 2nd dry hop

Need help? Email recipes@madtreebrewing.com

