

Citra SMASH IPA

Guide	
This kit contains the ingredients to brew 12,5 litres of beer in a Brewolution Brewster brew kettle or in a kettle suitable for 10-15 litres of beer. It is suitable for any brewing system able to achieve a mash efficiency of around 80%.	
Content: Pouch 2: Yeast Pouch 3: Vienna Malt, ca. 3250 g Pouch 4: Bittering hops, Citra Pouch 5: Flavouring hops – Citra Pouch 6: Aroma hops – Citra Pouch 7: Dry hops – Citra	
Mashing	
0 minutes	Add 14-16 litres of water to the kettle and set the temperature for 65°C. If using a Brew In A Bag system, heat 3 litres of water per kg of malt, to approx. 5°C higher than the mashing temp, add the malt in the bag or in the grain basket. (pouch 3)
30 minutes	Start the mashing pump and recirculate for 60 minutes. Stop the pump if the bottom of the kettle runs dry.
60 minutes	Heat 5 – 6 litres of sparge water to 78°C (for mash-out and sparging) After 60 minutes, at the sound of the alarm, set the temperature to 77°C. The mashing is complete when the alarm sounds again for 77°C. Raise the grain basket and sparge with the 78°C sparge water prepared earlier. Bring the wort level to 14-16,5 litres. Let the grain basket drain over a plastic fermenter or in a sink
Boiling and chilling	
0 minutes	Set the temperature to 100°C and set the time to 60 minutes. When the temperature reaches 100°C, and the alarm sounds, add the bittering hops (pouch 4). – It is a good idea to use a hop spider or a hop bag
45 minutes	Add flavouring hops (pouch 5). – It is a good idea to use a hop spider or a hop bag
59 minutes	Add aroma hops (pouch 6) – It is a good idea to use a hop spider or a hop bag. Sanitize your chiller
60 minutes	After another minute, the Brewster kettle shuts down. Chill the wort to approximately 26°C and rack to a clean and sanitised fermenter.
Fermentation	
0 days	Pitch the yeast and ferment at 18°C – 22°C
7 days	After 7 days, rack the beer to a secondary clean and sanitised fermenter. Add the dry hops (pouch 7) 1 after scolding in the hops sock.
14 days	After a further 7 days, bottle the beer. To bottle carbonate, rack the beer to a plastic fermenter containing tepid sugar water. (5-7 g caster sugar per litre beer dissolved in 200 ml water. Boil for 10 minutes and cool to 26°C). Bottle the beer and place at room temperature for a couple of weeks.
28 days	The beer is carbonated and ready to drink. Store at cellar temperature (13°C – 17°C) For the best result, let the beer mature for two weeks before consumption.
Notes	
It is advantageous to take notes during a brew: Typical stats: Bitterness: 58 IBU Colour: 10 EBC Alcohol: 6,4 % OG: 1104 Your OG: _____ FG: 1027 Your FG: _____ Your alcohol % (OG-FG) / 7,5 = _____%	
For general guidance using the Brewster kettle, please refer to www.brewolution.com/brewsterscan or scan this QR-code.	
	