

Citra Sunrise - 7.1%

Hazy IPA (New England / NEIPA)

Author: JCS

Type: All Grain

IBU : 37 (Tinseth)
BU/GU : 0.56
Color : 6 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.057
Original Gravity : 1.065
Final Gravity : 1.011

Fermentables (15 lb)

11 lb - Pale Ale Malt 2-Row 4 SRM (73.3%)
2 lb - Wheat White Malt 2.3 SRM (13.3%)
1 lb - Oats, Flaked 1.4 SRM (6.7%)
1 lb - Wheat Flaked 1.6 SRM (6.7%)

Hops (7.5 oz)

30 min - 0.5 oz - Citra - 13.6% (13 IBU)
10 min - 1 oz - Citra - 13.6% (14 IBU)

Hop Stand

20 min hopstand @ 176 °F
20 min - 2 oz - Citra - 13.6% (10 IBU)

Dry Hops

Day 3 - 2 oz - Citra - 13.6%
Day 7 - 2 oz - Citra - 13.6%

Miscellaneous

Mash - 9.05 g - Calcium Chloride (CaCl2)
Mash - 3.14 g - Epsom Salt (MgSO4)
Mash - 3.14 g - Gypsum (CaSO4)
Sparge - 0.45 g - Calcium Chloride (CaCl2)
Sparge - 0.16 g - Epsom Salt (MgSO4)
Sparge - 0.16 g - Gypsum (CaSO4)

Yeast

1 pkg - Fermentis Safale American US-05

BrewZilla / RoboBrew 65L (1/2 batch)

Batch Size : 6.03 gal
Boil Size : 7.77 gal
Post-Boil Vol : 6.83 gal

Mash Water : 8.48 gal
Sparge Water : 0.42 gal
Boil Time : 60 min
Total Water : 8.9 gal



6 SRM

Brewhouse Efficiency: 70%
Mash Efficiency: 76.2%

Mash Profile

High fermentability
150 °F - 60 min - Temperature

Fermentation Profile

Ale
68 °F - 14 days - Primary

Water Profile

Distilled Water (Hoppy NEIPA)
Ca 100 Mg 10 Na 0 Cl 136 SO 93 HCO 0

SO/Cl ratio: 0.7
Mash pH: 5.54

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Water salt additions are based on distilled water as the source. If your starting water profile is different, you will want to recalculate the water salt additions.