

Recipe:	Citra Blonde Ale	date:
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Batch Size:	19 litres	Boil Size:	10 litres	OG:	1.054	FG:	1.014	IBU:	42
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Fermentables

Name	Amount	Time
Dried Malt Extract	2.7kg	Added for last 20 minutes of Boil
Crystal Malt	250g	Steeped for 30 minutes
CaraPils/Dextrine	100g	Steeped for 30 minutes

Boil Additions

Type	AA%	Amount	Time
Magnum	13.5%	12g	60 minutes
Citra	12%	40g	5 minutes
Citra	12%	40g	0 minutes

Yeast:	1 x sachet Safale - US05
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Schedule

	Temp	Time
Heat 8 litres of brewing liquor up to strike temperature of 70°C		
Add all steeping grains and allow to steep	67°C	30 minutes
Remove grain bag and allow to drain into the brewpot, top up the brewpot to 10 litres and bring to a boil.		
Add first addition of hops and boil	100°C	40 minutes
Turn of heat and add all of the Dried Malt Extract, mix in thoroughly.	100°C	15 minutes
Bring back to boil and add second hop addition	100°C	5 minutes
Turn off heat and add last hop addition	100°C	0 minutes
Cool in water bath down to below 24°C		
Transfer through a sanitised strainer into fermenter, top up fermenter to 19 litres		
Pitch the yeast close the fermenter with an airlock in the lid		

Fermentation

	Gravity	Days	Temp
Primary			
Secondary			

Carbonation (Bottle)

	Amount	Type
Sugar	75g	Sugar (table sugar, cane sugar, sucrose)
Yeast	N/A	N/A

Notes: