

# YCH020

# CITRA® CO<sub>2</sub> EXTRACT

# PALE ALE

TASTING NOTES: GRAPEFRUIT • PINEAPPLE • PASSION FRUIT



## SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.055	1.012	22	5.5%

## INGREDIENTS

GRAINS	AMOUNT
2-Row Pale Malt.....	90%
Crystal Malt 10°L .....	3%
Dextrin Malt .....	6%
Acidulated Malt.....	1%

YEAST & ADJUNCTS	AMOUNT
California Ale .....	13 million cells/mL
Whirlfloc .....	Variable
Yeast Nutrient .....	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Citra® Brand.....	CO <sub>2</sub> Hop Extract.....	63%	60 Min .....	13 IBU
Citra® Brand.....	CO <sub>2</sub> Hop Extract.....	63%	15 Min .....	6 IBU
Citra® Brand.....	CO <sub>2</sub> Hop Extract.....	63%	5 Min .....	3 IBU

## INSTRUCTIONS

- STEP 1** Perform a single infusion mash at 152°F/67°C for 60 min.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil. Add hops according to schedule.
- STEP 5** With 15 min left for the boil, add Whirlfloc and yeast nutrient.
- STEP 6** After 60 min, turn off the burner.
- STEP 7** Quickly cool the wort to 68°F/20°C, aerate with 10 ppm O<sub>2</sub>, and transfer into a sanitized fermenter.
- STEP 8** Pitch the yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 9** After final gravity has been reached increase fermenter temperature to 72°F/22°C.
- STEP 10** After the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C.

