



PULP ADDICTION

Citrus IPA

A classic, old school IPA with a new wave twist. Amarillo and Citra lending hoppy goodness to a subtle (or not so subtle) kiss of citrus flavour. Choose from groovy grapefruit, bloody delicious blood orange or a twist of Triple Sec orange goodness.



RECIPE CHECKLIST



- 1 x All Grain Recipe Malt selection
- 1 x Lallemand BRY-97 Yeast Sachets 11g
- 4 x Citra 25g Pellet Hops
- 4 x Amarillo 25g Pellet Hops

BREW SPECIFICATION

Volume	21 Litres
IBU	46
OG	1.052
est. FG	1.009
ABV %	5.6
Colour (EBC)	18

INSTRUCTIONS:

01 CLEANING & SANITISING

Clean and sanitise your fermenter with the recommended products as per the manufacturer's guidelines.

We recommend using [StellarClean PBW](#) to clean organic solids (left over yeast etc).

Then sanitise all fermenting equipment that will come into contact with your brew with a quality no-rinse sanitiser, such as [StellarSan](#). For sanitising external fittings, we recommend [Super Kill Ethyl Spray](#)

02 THE MASH

Heat 21.62 of strike water to 71°C (or the correct temperature to achieve a mash temperature of 65°C). If using brewing salts, add 2.8g [Calcium Chloride](#), 5.3g [Epsom Salt](#), 10.3g [Gypsum](#). Aim for a mash PH of 5.3.

You can purchase a [brewing salts starter kit here](#). Salt additions based on an RO water profile. Once strike temperature is achieved, add your milled malt and stir thoroughly to ensure there are no dough balls. Check the temperature – we are aiming for a mash temperature of 65°C . Adjust as needed.

Let the grain bed sit for 10 minutes, then begin recirculation. Mash for a total of 60 minutes. Preheat 7.3L of sparge water to 75°C towards the end of the mash. Once the mash is complete, lift the malt pipe and drain the wort. Add your sparge water at 75°C to the malt pipe. Once the sparge is complete, begin the boil by turning the elements to full. You should end up with around 26L of wort for the boil.

3 THE BOIL

Boil the wort for a total of 60 minutes, adding hops according to the schedule.

Addition 1: 25 grams of Amarillo for 60 minutes

Addition 2: 50 grams of Citra and 25g of Amarillo for 5 minutes

When the boil and any post boil hop additions are done, you are ready to transfer the wort. If using the No Chill method, simply pump it directly into your clean and sanitised No Chill cube. Otherwise, chill using your desired method and transfer to your fermenter.

4 THE FERMENTATION

Ensure that your fermenter has been thoroughly cleaned and sanitised. If using an airlock, half fill it with sanitiser at the correct dilution. Add the cooled wort to the fermenter and pitch the yeast by sprinkling directly onto the cooled wort.

If you are using temperature control, the ideal schedule for this beer is 18°C for the first 3-5 days, then raise to 20-22°C until fermentation is finished. If you do not have temperature control, then try to keep your fermenter in an area where the temperature will not exceed 20-22°C. The first 24 hours after pitching the yeast are the most critical in ensuring you do not get undesirable off flavours from fermentation.

A great way to ensure you get consistently great beer is to get a small cheap/free fridge from Gumtree and make a fermentation chamber. This can be done easily with an inexpensive [temperature controller](#) and a [heat belt](#) or [wrap](#). You just plug the fridge and heat belt into the temperature controller and put the fermenter in the fridge, dial in the temperature and forget about it.

The absolute best way is to invest in a [RAPT Fermentation Chamber](#) and pair it with a [RAPT Pill!](#)

Note that if you are using a pressure capable fermenter (such as a [30L FermZilla All Rounder](#)) you will get the best results at around 10-12psi. Allow pressure to build up with a spunding valve at least 24 hours after pitching.

5 THE DRY HOP (IF REQUIRED)

For the best results, add the dry hops (50g Amarillo and 50g Citra) at the end of fermentation. If you are using a pressure capable fermenter, then set the spunding valve to around 12psi after adding the hops. The timing of the dry hop is definitely something that you can experiment with.

If adding Punchy natural flavours, you will get the best results with 5-10ml per batch, added post fermentation or directly to the keg.

6 THE TRANSFER

Once fermentation is done, it is time to transfer your finished beer! Ideally, cold crashing for at least 48 hours will give the best results before transferring.

To determine that fermentation has finished, check that gravity is stable across three consecutive days. If so, fermentation is done and the beer can be transferred. **Do not transfer until fermentation is complete.**

Bottling your beer: Please refer to our detailed beginners guide for bottling from a fermenter here:

<https://www.kegland.com.au/blogs/keglearn/blog-post-a-beginners-guide-to-bottling-homebrew>

Kegging your beer: Refer to our detailed beginners guide for kegging from a fermenter here:

<https://www.kegland.com.au/blogs/keglearn/blog-post-how-to-keg-your-beer-a-basic-guide>

Canning your beer: Refer to our detailed beginners guide for canning here:

<https://www.kegland.com.au/blogs/keglearn/blog-post-how-to-can-your-beer-a-beginners-guide>