

# LOVE2BREW

## CITMO – EAST COAST IPA (ALL-GRAIN)



Citmo is a hazy juice-bomb East Coast IPA inspired by our popular Mositra Session IPA. Focused on the aromatics and flavor profile, Citmo is light on the bittering hops but adds an obscene amount of flavor, aroma, and dry hops to the brew. Proving you can never have too much of a good thing we use Cryo Hops to dry hop this beast of a beer. If the idea of getting your senses smashed face first into Mango, Pineapple, Papaya, and other tropical fruit flavors and aromas sounds good to you then Citmo is a beer you're going to love. This beer is designed to be brewed with distilled water because we also include a proprietary water chemistry blend for the ideal flavor profile. Stop getting up at 5:00 am for a bottle releases; brew your own monster IPA with Citmo!

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.073
- 7.5% ABV (Estimated)
- IBUs: 64.0
- SRM: 4.0
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 9 lb. Pilsner Malt
- 3.5 lb. Flaked Oats
- 1 lb. White Wheat Malt
- 6 oz. Honey Malt
- 2 oz. Acid Malt

#### Hops

- 1/4 oz. Columbus (Bittering)
- 3 oz. Citra (Aroma)
- 3 oz. Mosaic (Aroma)
- 2 oz. Citra (Dry Hop)
- 2 oz. Mosaic (Dry Hop)
- 1 oz. CRYO Citra (Dry Hop)
- 1 oz. CRYO Mosaic (Dry Hop)

#### Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- White Labs Burlington Ale Yeast (WLP095)
- Wyeast 1318 London III

#### Other

- 5 oz. Priming Sugar
- Citmo Water Additions

### MASH INGREDIENTS:

- 9 lb. Pilsner Malt
- 3.5 lb. Flaked Oats
- 1 lb. White Wheat Malt
- 6 oz. Honey Malt
- 2 oz. Acid Malt

### MASH SCHEDULE:

Saccharification Rest: 155°F for 60 minutes

Mashout: 168°F for 10 minutes

**Note:** We recommend using distilled water for this brew. Prior to mashing your grains add the Citmo Water Addition packet to your strike water. Mix well.

### BOIL ADDITIONS

- 1/4 oz. Columbus (60 Minutes)
- 1 oz. Citra & 1 oz. Mosaic (5 Minutes)
- 2 oz. Mosaic (Whirlpool)\*
- 2 oz. Citra (Whirlpool)\*

#### **Add to Day 2 of Fermentation**

- 2 oz. Mosaic (Dry Hop)
- 2 oz. Citra (Dry Hop)

#### **Add at Day 10 of Fermentation**

- 1 oz. CRYO Mosaic (Dry Hop)
- 1 oz. CRYO Citra (Dry Hop)

\*Cool your wort to ~170°F and then add hops. Steep for 30 minutes before resuming cooling. If not possible just add at 0 minutes and cool.