

# WC Citrus IPA-Homebrew

**Type:** All Grain  
**Batch Size:** 5.0 gal  
**Boil Size:** 5.7 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.5 gal  
**Final Bottling Vol:** 4.8 gal  
**Fermentation:** Typical Ale  
**Taste Notes:**



## Prepare for Brewing

Total Water Needed: 7.4 gal

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
7.3 gal	Distilled Water	Water	1	-	-
3.55 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
1.08 g	Calcium Chloride (Mash)	Water Agent	3	-	-
0.70 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
0.37 g	Salt (Mash)	Water Agent	5	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 8.0 oz	Rice, Biscuit 4L, Eckert (4.0 SRM)	Grain	6	38.5 %	0.4 gal
4 lbs	Rice, Amber, Eckert (7.0 SRM)	Grain	7	34.2 %	0.3 gal
3 lbs	Millet, Vienna, Grouse (4.0 SRM)	Grain	8	25.7 %	0.2 gal
3.0 oz	Millet, Goldfinch, Grouse (9.0 SRM)	Grain	9	1.6 %	0.0 gal
12.00 ml	Ondea Pro (Mash 130.0 mins)	Other	10	-	-
11.00 ml	Termamyl SC (Mash 130.0 mins)	Other	11	-	-
9.00 ml	Ceremix Flex (Mash 130.0 mins)	Other	12	-	-
0.50 lb	Carrots, Matchstick (Mash 120.0 mins)	Other	13	-	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 4.0 gal of water at 138.22 F	125.00 F	20 min
Mash Step	Heat to 175.00 F over 60 min	175.00 F	60 min

- Fly sparge with 3.3 gal water at 212.00 F
- Add water to achieve boil volume of 5.7 gal
- Estimated pre-boil gravity is 1.059 SG

## Notes

First runnings: 1.080

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.51 oz	Chinook [13.00 %] - Boil 90.0 min	Hop	14	23.4 IBUs	-
3.02 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	15	-	-
0.92 g	Calcium Chloride (Boil)	Water Agent	16	-	-
0.59 g	Epsom Salt (MgSO4) (Boil)	Water Agent	17	-	-
0.32 g	Salt (Boil)	Water Agent	18	-	-
1.00 Items	Whirfloc Tablet (Boil 15.0 mins)	Fining	19	-	-
0.51 oz	Centennial [10.00 %] - Boil 10.0 min	Hop	20	9.0 IBUs	-
0.51 oz	Comet [9.50 %] - Boil 10.0 min	Hop	21	8.6 IBUs	-
1.47 g	Yeastex 61 (Boil 10.0 mins)	Other	22	-	-
1.17 Items	Orange, Cubed (Boil)	Spice	23	-	-

## Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.51 oz	Centennial [10.00 %] - Steep/Whirlpool 30.0 min, 194.44 F	Hop	24	6.5 IBUs	-
0.51 oz	Chinook [13.00 %] - Steep/Whirlpool 30.0 min, 194.44 F	Hop	25	8.5 IBUs	-
0.51 oz	Comet [9.50 %] - Steep/Whirlpool 30.0 min, 194.44 F	Hop	26	6.2 IBUs	-

Estimated Post Boil Vol: 5.5 gal and Est Post Boil Gravity: 1.064 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.0 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.3 ml]	Yeast	27	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.064 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.0 gal)

### Fermentation

#### Primary Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.25 lb	Blood Orange Puree (Primary 5.0 days)	Flavor	28	-	-
1.25 lb	Grapefruit Puree (Primary 5.0 days)	Flavor	29	-	-
1.25 lb	Tangerine Puree (Primary 5.0 days)	Flavor	30	-	-

- Primary temp: 68.00 F Primary length: 14.00 days
- Secondary temp: 68.00 F Secondary length: 5.00 days
- Tertiary temp: 65.00 F Tertiary length: 7.00 days

### Dry Hop and Bottle/Keg

#### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.50 oz	Centennial [10.00 %] - 5.0 Days Into Primary for 5.0 Days	Hop	31	0.0 IBUs	-
1.50 oz	Chinook [13.00 %] - 5.0 Days Into Primary for 5.0 Days	Hop	32	0.0 IBUs	-
1.50 oz	Comet [9.50 %] - 5.0 Days Into Primary for 5.0 Days	Hop	33	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.020 SG)
- Carbonation: Keg with 14.89 PSI
- Drink and enjoy!