



NELSON & CITRA IPA

Hazy-ish IPA

Recipe courtesy of White Labs

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.068	1.010	~7.2%

MALT / FERMENTABLES

8 lbs 2-Row Malt
 3.75 lbs White Wheat Malt
 .5 lb Victory Malt
 .5 lb Flaked Wheat

HOPS

.65 oz. Citra Hops @ 60 minutes
 .3 oz. Citra Hops @ 30 minutes
 .6 oz. Nelson Sauvin Hops @ 15 minutes
 .65 oz. Citra Hops @ 10 minutes
 .6 oz. Nelson Sauvin Hops @ 5 minutes
 .6 oz. Nelson Sauvin Hops - Whirlpool

YEAST

Wyeast Thames Valley Yeast - 1275
 or
 White Labs California Ale - WLP001

PROCESS

Mill grains and mash at 150° F for 60 minutes.
 Sparge and collect wort.

Bring wort to a boil. Boil for 60 minutes. Add .65 oz. Citra at start of 60 minute boil. Follow remaining hop schedule.

Add Irish Moss/Whirlfloc and Yeast Nutrient with 15 minutes remaining in boil.

Once boil has completed then add .6 oz. Nelson Sauvin and hold/whirlpool for 15 minutes.

Chill wort to ~68°F, aerate, and pitch your yeast.

Ferment for 7-10 days. Bottle/keg.