

Rye Citra IPA

BEER STYLE

RECIPE TYPE	Partial mash
BATCH SIZE	5g
BOIL TIME	60min
START DATE	
COLOR	
BITTERNESS	
ALCOHOL	

FERMENTATION

YEAST PITCHING TEMP	
ORIGINAL GRAVITY	
PRIMARY FERMENTATION	Days_F
SECONDARY FERMENTATION	Days_F
FINAL GRAVITY	

BREW NOTES

First [brewed in 2013](#). Notes from before:

- Steeped grains at 155F for 30min, adding half of extract at end of boil.

INGREDIENTS

FERMENTABLES

Amount	Fermentable	Use
8 LB	Ultralight Pale Liquid Extract	Boil
2 LB	Rye Malt	Steep
8 oz	Caramel Malt 40L	Steep
8 oz	2 Row Carapils	Steep

HOPS

Amount	Hop	Time
1 oz	Magnum	60m
1oz	Citra	15m
1oz	Citra	1m
2oz	Cascade	Dry Hop - 7 Days

YEAST

Name	Product Number
Northwest Ale	Wyeast 1332

TASTING

DATE	NOTES
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[pale ale](#)

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