

# Jo's Citra Smash - The Malt Miller

American Pale Ale

Recipe by **Rob Neale**



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Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>20 L</b>	<b>2 L</b>	<b>60 mins</b>	<b>80%</b>	<b>17.00 L</b>	<b>12.00 L</b>
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
<b>1.055</b>	<b>1.012</b>	<b>23.4</b>	<b>8.4</b>	<b>5.62%</b>	

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Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Maris Otter Supplier: Simpsons	<b>5.00 kg</b> (100%)	<b>Mash</b>	<b>36.3</b>	<b>5.0</b>

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## Mash Steps

	Temp	Time
Mash In	<b>65 °C</b>	<b>60 min</b>

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## Hops

	Amount	Type	Usage	Time	AA
Citra (IBU: 13.2)	<b>10.00 g</b> (10%)	<b>Pellet</b>	<b>Boil</b>	<b>60 min</b>	<b>12</b>
Citra (IBU: 8.0)	<b>10.00 g</b> (10%)	<b>Pellet</b>	<b>Boil</b>	<b>20 min</b>	<b>12</b>
Citra (IBU: 2.2)	<b>20.00 g</b> (20%)	<b>Pellet</b>	<b>Hop Stand</b>	<b>10 min</b>	<b>12</b>
Citra (IBU: 0.0)	<b>60.00 g</b> (60%)	<b>Pellet</b>	<b>Dry Hop</b>	<b>4 days</b>	<b>12</b>

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## Yeast

	Amount	Attenuation
London	<b>1 packets</b>	<b>72 %</b>

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## Extras

Amount Usage Time

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## Fermentation Steps

	Temp	Time
Primary Ferment	<b>20 °C</b>	<b>8 days</b>
Cold Crash	<b>4 °C</b>	<b>10 days</b>

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## Notes

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Dry hop which FG has been reached. Use a hop sock with pellets unless you have the ability to cold cash will will drag the pellet matter to the bottom of the fermenter.

If fermenting in plastic it is best to have a tap approx 1" from the bottom so you can drain the beer off the top of the tub, leaving the murky stuff behind.

Recipe Kit is available here <https://www.themaltmiller.co.uk/product/jos-citra-smash/>