

# Citra Special

OG: 1.050 FG 1.015 ABV 5%

## Extract Recipe:

7 lbs Light Malt Extract  
1 lb Special Roast Malt  
2 oz Citra Hops 25 HBUs (Boiling) 60 mins  
1 oz Citra Hops (Flavor) 30 min  
1 oz Citra Hops (Aroma) 1 min  
1 oz Citra Hops Dry Hop

Wyeast 1056 American Ale

## For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked Special Roast malt in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Citra)
- Continue boiling for 30 mins then add 1 oz of Citra hops.
- Continue to boil for 29 mins then add 1 oz of Citra hops.
- Continue to boil for 1 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter.
- Add 1 oz Citra hops for dry hopping or if kegging, dry hop in the keg.
- Let it age 1 week, strain out the hops then bottle or keg.

## All Grain Recipe:

10 lbs 2 Row Malt  
1 lbs Special Roast Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.