

Name: Blonde Citrus

Style: Blonde Ale

Batch Size	Boil Time	IBU	SRM	OG	FG	ABV
5	60min	40	3.9	1.053	1.012	5.40%

Fermentables			
Amount	%	Grain	L°
7.2lb/3.27kg	72	2-row USA	1°
2.8lb/1.27kg	28	Pale Malt - GER	3°

Yeast			
Name	Lab	Temp	Atten
Citrus	Imperial	64-70	76%

Mash		
Temp F° / C°	Time	Step
150° / 65°	60	Batch Sparge
160° / 71°	10	Batch Sparge

Water				
CA	MG	NA	SO4	CL
100	10	8	60	110

Hops - Kettle			
Amount	Variety	Time	Alpha
14g	Centennial	30	
15g	Mosaic	Flame Out	
15g	Citra	Flame Out	
10g	Idaho #7	Flame Out	

Hops - Dry Hop		
Amount	Variety	Time
28g	Idaho #7	5 days
28g	Citra	before
28g	El Dorado	kegging

Process
- Mash at 150°f / 66°c for 60 minutes (+/- 5 gallons / 19 liters)
- Sparge with 165°f / 74°c water (+/- 4.25 gallons / 16 liters)
- Collect your sweet wort. Boil for 60 min.
- Chill wort, pitch yeast, and ferment 4-5 days
- Increase Temp to 68°-70°f / 21°c let beer finish fermentaion
- Keg, Carbonate, Share and Drink