

# CITRA<sup>®</sup> SESSION PALE ALE



*Delicious*

CUT THIS OUT FOR  
YOUR TAP HANDLE

## CITRA<sup>®</sup> SESSION

### SUGGESTED YEAST

White Labs: WLP001 California  
Wyeast: 1056 American  
Imperial: A07 Flagship  
Omega: West Coast Ale I  
CellarScience Dry: CALI  
Fermentis Dry: US-05 American

### LME KIT

- 6 lbs Ultralight Liquid Extract
- 4 oz Maltodextrin

#### SPECIALTY MALTS:

- 1 lb Crystal 10°L
- 8 oz Carapils

### DME KIT

- 5 lbs Light Dry Extract
- 4 oz Maltodextrin

#### SPECIALTY MALTS:

- 1 lb Crystal 10°L
- 8 oz Carapils

### ALL-GRAIN KIT

- 8 lbs California Select

#### SPECIALTY MALTS:

- 1 lb Crystal 10°L
- 8 oz Carapils

### HOPS

- 0.5 oz Magnum – Boil 60 min
- 1 oz Citra<sup>®</sup> – Boil last 10 min
- 2 oz Citra<sup>®</sup> – Add at flameout/0 minutes
- 1 oz Citra<sup>®</sup> – Dry hops, added post fermentation 3–5 days before packaging

### OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT252



## CITRA<sup>®</sup> SESSION PALE ALE



FITS OUR TAP HANDLE D1282 PERFECTLY



# CITRA SESSION

## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 148°F. We recommend a fermentation temperature in the 66–68°F range. Add dry hops 3–5 days before packaging.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

CITRA® SESSION KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

Over 250 Articles at  
[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](https://morebeer.com/videos)

### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
[info@morebeer.com](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.040–45

ACTUAL O.G.

SRM: 5

IBU'S: 31

EST. ABV %: 4.4

ACTUAL ABV %:

DATE BREWED:

NOTES:

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## RECORD KEEPING



DATE BREWED \_\_\_\_\_

GALLONS IN FERMENTER \_\_\_\_\_

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_\_

## FOR ALL GRAIN BREWERS



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

## BREWING CALCULATORS

[morebeer.com/calc](https://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!