



A Signature Series Kit By Nate

CITRUS BOMB IPA



CUT THIS OUT FOR
YOUR TAP HANDLE

CITRUS BOMB IPA

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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

- 9 lbs Ultralight Liquid Extract
- 8 oz Light Dry Extract

SPECIALTY MALTS:

- 12 oz Crystal 15°L

DME KIT

- 7.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 12 oz Crystal 15°L

ALL-GRAIN KIT

- 11 lbs 2-Row
- 2 lbs Belgian Pilsner

SPECIALTY MALTS:

- 12 oz Crystal 15°L

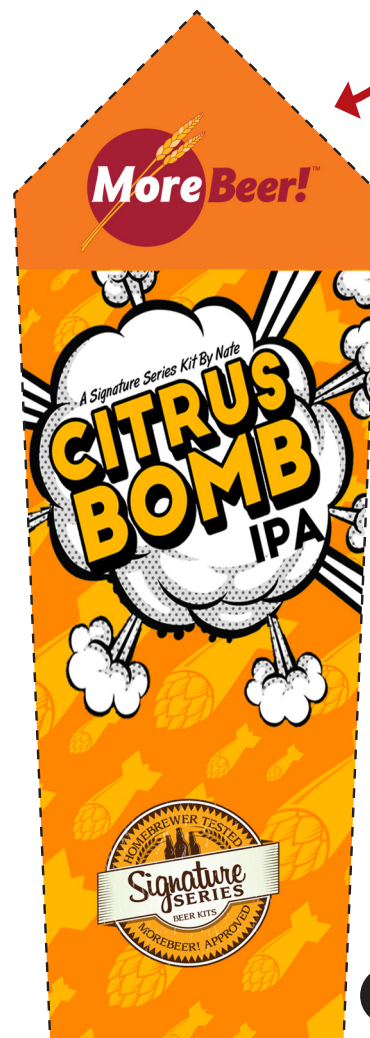
HOPS

- 1.5 oz Magnum – Boil 60 min
- 1 oz Columbus – Boil last 30 min
- 1 oz Columbus – Boil last 1 min
- 1 oz Citra® – Boil last 1 min
- 1 oz Centennial – Boil last 1 min
- 3 oz. Falconer's Flight – Dry hops, added post fermentation 3–7 days before packaging

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT700



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 150°F. We recommend a fermentation temperature in the 66–68°F range.

To follow Nate's recommendations: Use WLP001 (with a starter) or WY1056 yeast. Plan on an 18–20 day fermentation: 10 Days at 65°F, then raise to 68°F on the 10th. Add your dry hops 5 days later, and rack 3–5 days after that. **NOTE:** Fining with biofine is highly recommended!

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

CITRUS BOMB IPA
BY NATE
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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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

BEER STATS

EST. ORIGINAL GRAVITY
1.066–71

ACTUAL O.G.

SRM: 7

IBU'S: 58

EST. ABV %: 7.3

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

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/calculator

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