

CITRA® SESSION PALE ALE



Delicious

CUT THIS OUT FOR
YOUR TAP HANDLE

CITRA® SESSION

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

HOPS

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

OTHER ADDITIONS

- Clarifier – Boil last 5 min

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

ALL-GRAIN KIT

- 8 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Crystal 10°L
- 8 oz Carapils



CITRA® SESSION PALE ALE



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT252

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
to see detailed brewing
instructions & descriptions

LEARN MORE

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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:

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

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/calc

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