

Orange is the new black

an All Grain **American IPA** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
3.0 kg	Malt Pale, Ferme Caux Laflamme	Mash
760.0 g	Caramel 40L	Mash
575.0 g	Pale Chocolate Malt	Mash
360.0 g	Frontenac Malterie Caramel Fonce	Mash
360.0 g	Horton Ridge Munich	Mash
50.0 g	Cherrywood Smoked	Mash

Hops

Amount	Hop	Time
20.0 g	Pride of Ridgewood	60 min
14.0 g	Zythos	20 min
14.0 g	Pride of Ridgewood	20 min
56.0 g	Mandarina Bavaria	3 days
56.0 g	Mandarina Bavaria	0 min
28.0 g	Amarillo	0 min

Yeasts

Name	Lab/Product
Nottingham Ale Yeast	White Labs WLP039
Lallemand Windsor	Danstar

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.055 ↓	1.017	45
ABV	Color	Balance
5.0% ↓	31 SRM ↑	Very Bitter

Notes

Idea here is to get a low alcohol, chocolate and orange flavored beer.

Fawcett Pale Chocolate Malt

180-250° L. Less highly-roasted than regular chocolate malt. Adds color and a mild chocolate/coffee flavor to dark milds, stouts, and porters.

<http://www.northernbrewer.com/fawcett-pale-chocolate-malt>