

Jesun Ale (Citra, Amarillo, Centennial, Cascade)

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

Fermentables

Amount	Fermentable	Use
5.0 kg	Maris Otter Pale (UK)	Mash
500.0 g	Caramel/Crystal 20L (US)	Mash

Hops

Amount	Hop	Time
8.0 g	Magnum (US)	60 min
22.0 g	Citra (US)	20 min
14.0 g	Amarillo (US)	20 min
14.0 g	Cascade (US)	20 min
14.0 g	Centennial (US)	20 min
18.0 g	Cascade (US)	7 min
14.0 g	Centennial (US)	7 min
12.0 g	Amarillo (US)	7 min
28.0 g	Citra (US)	0 min
18.0 g	Cascade (US)	5 days
14.0 g	Centennial (US)	5 days
14.0 g	Amarillo (US)	5 days
14.0 g	Citra (US)	5 days

Yeasts

Name	Lab/Product
Safale S-04	Fermentis S-04

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.068	1.020 ↑	61
ABV	Color	Balance
6.3%	7 SRM	Very Bitter

Notes

Andre Lacasse's beer from Montrealers' Christmas Party 2015

Fruity IPA

Bring 14L to 162F (Good for a 5 gallon mash tun)

Mash @ 150F for 75min

Sparge @ 168F ~22L